

ASCARI EVENTS+CATERING

# BAR PACKAGE

## *Corporate + Social*

# MENU GUIDE

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# PACKAGE 1: CHEERS!

**Beer & Wine (includes soft bar). Open host bar based on 3 hours of service**

## LOCAL

**$25 / GUEST**

**BEER** **choice of 2**

Local Craft Lager | Local Craft Pilsner or Ale |
Local Craft IPA or Specialty beer

**WINE**

Bella Terra Cabernet Merlot VQA
Bella Terra Pinot Grigio VQA

## DELUXE

**$30 / GUEST**

**BEER**

Steam Whistle Pilsner | Modello Negro |
Peroni Nastro Azzurro

**WINE**

Corvina, Serego Alighieri, 2021, Valpolicella, Italy
Gavi, Michele Chiarlo, 2022, Piedmonte, Italy

## PREMIUM

**$35 / GUEST**

**BEER**

Peroni Nastro Azzurro | Steam Whistle Pilsner |
Seasonal Rotating Craft Ale | Stock and Row Slow and Low Dry Cider

**WINE**

**RED**
Sangiovese, Bindi Sergardi, Achille Rosso', 2021, Tuscany, Italy

**WHITE**
Trebbiano, Malvasia, Bindi Sergardi, 'Bindo Bianco', 2021, Tuscany, Italy

**SPARKLING**
Glera, Sorelle Branca, 'Modi', NV, Treviso, Italy

**A SELECTION OF NON ALCOHOLIC BEER & WINE AVAILABLE ON REQUEST**

## ADD ONS:

### ADDITIONAL HOUR

Local - $5 / guest
Deluxe - $7 / guest
Premium - $10 / guest

## BY CONSUMPTION:

### BEER

Local - $10 / drink
Deluxe - $11 / drink
Premium - $12 / drink

### WINE

Local - $12 / drink
Deluxe - $14 / drink
Premium - $16 / drink





# PACKAGE 2: CIN CIN!

**Full Bar (includes soft bar, juice, mixers & garnish). Open bar based on 3 hours of service**

## LOCAL

**$40 / GUEST**

**BAR RAIL**

Vodka: Local Spirit | Gin: Local Spirit | Rum: Runners |
Whisky: Local Spirit | Tequila: Local Spirit Blanco

**BEER**

Local Craft Lager | Local Craft Pilsner or Ale |
Local Craft IPA or Specialty beer

**WINE**

Cabernet Sauvignon, Merlot, Bella Terra Vineyards, 2023, Niagara Peninsula
Pinot Grigio , Bella Terra Vineyards, 2023, Niagara Peninsula
Vidal, Bella Terra Vineyards, NV, Niagara Peninsula (sparkling)

## DELUXE

**$45 / GUEST**

**BAR RAIL**

Vodka: Kettle One | Gin: Tanqueray | Rum: Planteray 5 Year Barbados Rum | Whisky: Crown Royal Canadian Whisky |
Tequila: Tromba Blanco

**BEER**

Steam Whistle Pilsner | Modello Negro | Peroni Nastro Azzurro

**WINE**

Corvina, Serego Alighieri, 2021, Valpolicella, Italy
Gavi, Michele Chiarlo, 2022, Piedmonte, Italy
Glera, Casa Canevel, 'Rose', DOC, 2022, Valdobbiadene, Italy (sparkling)

## PREMIUM

**$55 / GUEST**

**BAR RAIL**

Vodka: Grey Goose | Gin: Hendrick's | Rum: Appleton Estate 12 Year Old Rare | Whisky: Crown Royal 12 Year Reserve |
Tequila: Don Julio Blanco

**BEER**

Peroni Nastro Azzurro | Steam Whistle Pilsner |
Rotating Craft Ale | Stock and Row Slow and Low Dry Cider

**WINE**

Sangiovese, Bindi Sergardi, Achille Rosso', 2021, Tuscany, Italy
Trebbiano, Malvasia, Bindi Sergardi, 'Bindo Bianco', 2021, Tuscany, Italy
Glera, Sorelle Branca, 'Modi', NV, Treviso, Italy (sparkling)





## ADD ONS

### EACH ADDITIONAL HOUR

| | |
|---|---|
| Local Package | $5 / guest |
| Deluxe Package | $7 / guest |
| Premium Packages | $ 10 / guest |

**TABLE WINE SERVICE $5 / guest**

## BY CONSUMPTON

### BAR RAIL

| | |
|---|---|
| Local Products | $10 / drink |
| Deluxe Products | $12 / drink |
| Premium Products | $16 / drink |

### BEER

| | |
|---|---|
| Local Products | $10 / drink |
| Deluxe Products | $12 / drink |
| Premium Products | $13 / drink |

### WINE

| | |
|---|---|
| Local Products | $10 / drink |
| Deluxe Products | $12 / drink |
| Premium Products | $16 / drink |

### DEALCOHOLIZED

| | |
|---|---|
| Red, white & sparkling | $12 / drink |
| Beer | $10 / drink |

# COCKTAILS

**Add a cocktail to any bar package**

## CLASSICS — $15 / drink

### PAPER PLANE
Bourbon, Amaro, Aperol, Lemon, Dehydrated Lemon Wheel

### NEGRONI
Campari, Gin, Sweet Vermouth, Orange Tongue

### MARGARITA
Tequila Blanco, Cointreau, Fresh Lime Juice, Agave, Salt Rim, Lime Wedge

### APEROL SPRITZ
Aperol, Prosecco, Soda Water, Orange Slice

### FRENCH 75
Gin, Lemon Juice, Simple Syrup, Prosecco, Lemon Twist

## SIGNATURE COCKTAILS — $17 / drink

### NEGRONI SBAGLIATO
Campari, Sweet Vermouth, Lemon Juice, Prosecco, Sparkling Water, Orange Slice, Rosemary Sprig

### AMARO SPRITZ
Amaro, Tonic Water, Fresh Lemon Juice, Lemon Slice

### SMOKY SERRANO MINT MARGARITA
Serrano Chilli,Fresh Lime Juice, Pink Salt & Sumac Rim, Sugar, Fresh Mint, Mezcal, Cointreau

### LILLET ROSE COCKTAIL
Lillet Rose, Ruby Red Grapefruit Juice, Gin, Edible Flower Blossoms

### BLUEBERRY EMPRESS MOJITO
Empress Gin, Blueberries, Mint Leaves, Simple syrup, Lemon juice
Soda Water

## MARTINIS — $19 / drink

### CLASSIC GIN OR VODKA
Gin or Vodka, Dry Vermouth, Three Olives or Lemon Twist Garnish

### FRENCH MARTINI
Vodka, Chambord Liqueur, Pineapple Juice, Raspberry Garnish

### ESPRESSO MARTINI
Vodka, Coffee Liqueur, Espresso, Espresso Bean Garnish

### THE LAST WORD
Gin, Chartreuse, Maraschino Liqueur, Cherry Garnish





# COCKTAIL STATIONS

**Includes all garnishes, juices and mixes** **$25 per station**

## SPIKED LEMONADE STAND

*A classic drink with an adult twist!*

### CLASSIC SPIKED LEMONADE
Vodka, Limoncello, Lemonade, Lemon Wheels

### PINK SEÑORITAS
Pink Lemonade, Fresh Lemon Juice, Tequila, Triple Sec, Coarse Salt Rim, Lemon Slices

### DEVIL'S LEMONADE
Bourbon, Lemonade, Pomegranate Juice, Lemon Wedge, Pomegranate Arils

## PUTTIN' ON THE SPRITZ

### APEROL SPRITZ
Aperol, Prosecco, Soda Water, Orange Slice

### YUZU AMARO SPRTIZ
Llime Juice, Honey Syrup, Dry Vermouth, Amaro Nonino, Fever Tree Yuzu Lime Soda, Rosemary Sprig, Lemon Whee

### RUBY RED SPRITZ
Gin, Grapefruit Juice, Campari, Sparkling Rosé, Club Soda, Fresh Thyme, Ruby Red Grapefruit Slice

## THE GREAT CANADIAN CAESAR BAR
Made with Clamato Juice, Worcestershire, Hot Sauce (on request)

### CLASSIC
Vodka, Signature Spices, Celery Salt Rim, Celery Stick, Lime Wedge

### ROAD HOUSE
Bourbon, Horseradish, Steak Spice Rim, Spicy Bean + Pepperoni Stick

### IN A PICKLE
Pickled Bean Clamato, Vodka, Pickle Juice, Signature Spices, Dill Pickle Spear

## CLASSIC BAR

### VODKA OR GIN MARTNIS
Vermouth, Lemon Twist or Premium Olives

### NEGRONI
Gin, Campari, Sweet Vermouth, Orange Twist

### OLD FASHIONED
Rye Whiskey, Agnostura Bitters, Sugar, Orange Twist, Amarena Cherry





# NON-ALCOHOLIC

## SIGNATURE MOCKTAILS $10 / guest

### HIBISCUS ROSE
Chilled Hibiscus Tea, Simple Syrup, Orange Juice, Rosewater, Sparkling Water, Crushed Rose Petal Garnish

### BLUEBERRY MINT SPRITZ
Muddled blueberries, Mint leaves, Fresh lime Juice, Simple Syrup, Lime Sparkling Water

### GRAPEFRUIT ROSEMARY SPRITZ
Rosemary Simple Syrup, Grapefruit Sparkling Water, Grapefruit Juice, Sugar + Smoked Paprika Rim, Ruby Red Grapefruit Wedge, Fresh Rosemary Sprig

## CANNED BEVERAGES $ 6 / guest

### COLLECTIVE ARTS ADAPTOGENIC ELIXERS

#### BOTANY BALANCE - BLUEBERRY, MANGO, AND ACAI
Botany Balance invites you to embrace a healthy lifestyle, fostering creativity and inspired living with every sip.

#### BOTTANY UPLIFT - PEACH, GINGER, AND TURMERIC
Crafted to illuminate your well-being and awaken your senses while offering a taste of rejuvenation and inspired living with every sip.

#### BOTANY UNWIND - LEMON, GINGER, AND CHAMOMILE
Botany Unwind will liberate your mind from daily stresses and guide you towards a calm state of inspired living.

## ADDITIONAL BEVERAGES

### UNLIMITED SOFT BAR $5 / guest
Canned Soft Drinks (coke, diet coke, gingerale, sprite, soda), Bottled Juices (orange, grapefruit, cranberry) & Standard Bar Garnishes (lemons, limes, oranges)

### FLAT & SPARKLING WATER
Vellamo 375 ML $4 / guest
Vellamo 750 ML $8 / guest

### COFFEE + TEA $4 / guest
Milk, Cream, Non-Dairy Milk, Assorted Sugars & Sweetner







## OPTIONAL ADD-ONS

- Custom Bar / Wine upgrades
- Decor & Floral Arrangements
- DJ / Entertainment
- Furniture Upgrades
- Guest Takeaways / Favours

## TERMS & CONDITIONS

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staffing, Glassware & Bar Items not included in pricing and will be billed separately
- Staff hours are based on a 4-hour minimum and will be charged based on actual hours worked.
- Rental pricing is based on basic event rentals and are subject to change based on final guest numbers and upgrades at the client's request
- Prices are subject to change and do not include applicable taxes and gratuities.
- Please note that all menu items are subject to change based on seasonality and product availability. When substitutions are necessary, they will be made with items of equal or greater value to ensure the integrity of your menu.
- A venue site visit may be required to ensure the space is suitable for your event needs.