

THE *Fairmont*  
EMPRESS  
VICTORIA



*Beverage Lists*

## **White Wines**

### ***Chardonnay***

These wines are full-bodied and have lots of citrus flavours such as lemon, lime and orange. They are soft, aromatic, and well balanced. An excellent complement to white meat or fish.

Sumac Ridge (Okanagan)	\$38
Mission Hill, Reserve (Okanagan)	\$45
Wayne Gretzky (Niagra)	\$49
McWilliams, Hanwood (Australia)	\$45
Line Shack, Monterey (California)	\$61

### ***Sauvignon Blanc***

These wines are upfront and soft, but a very sophisticated grape with prominent flavours of indigenous stone fruit, grass, tropical fruit, and mineral. A good match for many hors d'oeuvres and the best white for a variety of food choices.

Santa Carolina (Chile)	\$36
Black Hills, Alibi (Okanagan)	\$70
<i>Sauvignon Blanc/Semillon blend</i>	

### ***Pinot Gris / Pinot Grigio***

Most pinot grigio wines are created in Italy. The Italian version of pinot grigio is typically dry (not sweet) and light, with a mineral taste to it. Californian variants of pinot gris tend to be richer in flavor, but still have the mineral taste. Often, they finish with a lemony or citrusy flavor. Pinot Grigio pairs well with light dishes.

Blasted Church, 2008 (Okanagan)	\$51
Corte Giagra (Italy)	\$47

### ***Other White Styles and Varietals***

Cedar Creek, Proprietor's White (Okanagan)	\$42
Yalumba, "Y" Series, Viognier (Australia)	\$50
Pfaffenheim, Gewurztraminer (Alsace, France)	\$50
Tantalus, Riesling, 2008 (Okanagan)	\$57

### ***Rose Wine***

This style of wine is also known as a blush wine, and is traditionally made from red grapes. The flavour is light and fruity, and range in style from dry to sweet. Rose's pair very well with salads and light dishes.

JoieFarm Rose (Okanagan)	\$50
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## **Red Wines**

### ***Merlot***

Merlot is known for the flavors of plums, black cherry, violets, and orange. It is a perfect match for beef and other medium-heavy dishes. Try some with a rich, red pasta dish, or even a heavy chicken dish. Merlot is also an excellent complement to chocolate.

Santa Carolina (Chile)	\$36
Sumac Ridge (Okanagan)	\$38
Cedar Creek, 2009 (Okanagan)	\$49
Wayne Gretzky (Niagra)	\$49
Burrowing Owl (Okanagan)	\$70

### ***Cabernet Sauvignon***

Cabernet Sauvignon is one of the world's most recognizable grape varieties, made famous in Bordeaux and now grown worldwide. This grape has typical characteristics like green pepper, mint, chocolate, cassis and black fruits. The tannins are traditionally elegant and the finish is long and smooth. Pairing these wines with medium to firm cheeses, rich meats like lamb, beef, or venison will always please a discerning audience.

Quail's Gate (Okanagan)	\$52
Line Shack (California)	\$61

### ***Shiraz***

Some may say that all the best Shiraz in the world is being grown in Australia. These two wines are perfect for rich pasta, beef, roasted meats and grilled vegetables. The traditional eucalyptus, plum, berry fruit, and pepper come forward and excite the palate.

McWilliams, Hanwood (Australia)	\$45
Skillogale, Basket Pressed (Australia)	\$66

### ***Other Red Styles and Varietals***

Nicolas Catena, Malbec (Argentina)	\$55
Cedar Creek, Pinot Noir (Okanagan)	\$59
Sobon Estate, Old Vines Zinfandel (California)	\$61
Bodega Beronia, Rioja Reserva (Tempranillo)	\$61
Laughing Stock, Blind Trust, Meritage	\$68

## **Champagne and Sparkling Whites**

Champagne and Sparkling Wine, while primarily served alone as the toast during a celebratory gathering, also pair nicely with appetizers or opening courses in a meal.

### ***Sparkling Wine***

*These wines are made from grapes grown in any wine region other than the Champagne Region in France.*

Cordoniu, Brut Classico, (Cava, Spain)	\$41
Sumac Ridge, Stellar's Jay Brut VQA (BC)	\$55

### ***Champagne***

*True Champagnes are made from champagne grapes grown in the Champagne region in France.*

Moët & Chandon, Brut Imperial (Champagne, France)	\$143
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## **Dessert Wines**

Ice wines are made from grapes left on the vines until the first deep frost. The cycles of freezing and thawing concentrate the sugars and flavors of the grapes, resulting in a very sweet taste. The flavor is a combination of apricot, peach, mango, melon and other sweet fruits, and is often accompanied by a nutty aroma.

Inniskillin, Vidal Ice Wine (Okanagan, BC)	\$55
Quail's Gate, Late Harvest Optima, 2007 (Okanagan, BC)	\$70

## **Ports**

Port is typically a sweet red wine, but also comes in dry, semi-dry and white varieties. Wines in the style of *port* are produced around the world in several countries—most notably Australia, South Africa, Canada, India, Argentina and the United States. With their sweet, fruity taste, ports best after the meal either on their own or with cheese or desserts.

Graham's Late Bottled Vintage	\$66
Graham's 10 year old Tawny	\$87

## **Cash Wine Sales**

Cash wine sales may be provided to a function using the Catering Cash Wine List. Please contact your conference service representative for a comprehensive list of available wines.

### **Punch**

(One gallon serves approximately 30 people)

Non-Alcoholic Fruit Punch	\$65.00/gallon
Alcohol-Based Punch	\$105.00/gallon
Champagne Punch	\$115.00/gallon

*Prices do not include gratuity & taxes*

## **Host Bar**

*Prices do not include applicable gratuity and taxes.*

1 oz. Premium Liquor	\$5.75
5 oz. Glass of BC Wine	\$7.50
Domestic Beer	\$5.25
Imported Beer	\$7.00
Liqueurs	\$7.00
Grand Marnier, Cognac	\$7.50
Soft Drinks, Juice	\$3.00
Martinis*	\$12.00
Vodka, Gin, Crantini or Cosmo	

*\*Available with minimum of 24 Hours notice*

## **Cash Bar**

*Prices include applicable taxes.*

1 oz. Premium Liquor	\$6.75
5 oz. Glass of BC Wine	\$8.50
Domestic Beer	\$6.00
Imported Beer	\$7.00
Liqueurs	\$8.00
Grand Marnier, Cognac	\$9.50
Soft Drinks, Juice	\$3.00
Martinis*	\$13.50
Vodka, Gin, Crantini or Cosmo	

*\*Available with minimum of 24 Hours notice*

## **Bar Labour Charges**

Should the minimum consumption of \$500.00 per host or cash bar not be achieved, a bartender's fee of \$35.00 per hour, per bartender (4 hours minimum) will be applied to the account.

Please note that a surcharge will apply for bar tender labour on Statutory Holidays. See page 6 of your General Information Guidelines for further details.

## **Hospitality Bar Service**

We would be happy to assist you with preparations of your hospitality suite. Our Hospitality Bar Service includes assorted glassware (wine, beer and highball), ice, cocktail napkins, stir sticks, garnish, bar mat and shot glass. Our In Room dining staff will set everything in keeping with your schedule and will clear all items from the suite upon your request.

Small, up to 15 guests	\$75.00
Medium, 16 – 25 guests	\$100.00
Large, 26 – 60 guests	\$150.00

These costs are based on one event. Dry bar items may be refreshed at \$1.50/person. Prices do not include gratuity or tax.

Hospitality Suite held on guest room floors must end by 11:00 pm.

Minimum 24 hours notice to set up a dry bar.

The Fairmont Empress is happy to provide the services of a bartender. 36 hours notice is required for this service. Bartender charges will apply at \$35.00/hour for a minimum of 4 hours.