



*Grace*

[www.gracevenue.ca](http://www.gracevenue.ca)



## BEVERAGE OPTIONS

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### BAR PACKAGES

*Grace* is a licenced venue and offers two different open bar packages for your event, Standard & Premium.

Each package includes 5 hours of service, basic glassware, bar rail, beer, wine, soft beverage, bar garnish and ice for the event.

### CORKAGE

*Grace* clients may provide their own alcoholic beverage for a \$10/person corkage fee, that will be added to your final invoice. The client is responsible for providing a Special Occasions Permit and arranging glassware/barware rentals through their catering Event Manager or rental provider. Soft beverage package will be required and provided by GRACE.

Contact the venue co-ordinator for additional details.

**\$10/person**

### A LA CARTE BEVERAGE SERVICE

*Grace* provides the option for client's to be billed per drink on consumption at the end of their event. A minimum of one drink per guest must be purchased prior to the event. A host tab can be set up for the duration of the evening, or cash bar via drink tickets may be provided.

**BASIC BEVERAGE** - \$7/each

**PREMIUM BEVERAGE** - \$10/each  
(Beer, Wine, Mixed)

**SPECIALTY COCKTAIL** - \$12/each

**CHAMPAGNE** - Veuve Cliquot or Moet Chandon - \$25/glass

**PROSECCO** - Bottega \$7/glass

### SOFT BEVERAGE PACKAGE

*Grace* provides all soft beverage for consumption and corkage beverage options. Soft beverage is included in any bar package selected.

**\$4/person**

### SPECIALTY BAR OPTIONS

*Grace* offers a number of specialty bar options that can be added to any package. Contact your GRACE coordinator for customized options and pricing.



SPECIALTY  
COCKTAIL

SAKE-GIN SODA



## BASIC BEVERAGE PACKAGE

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### WINE

#### RED -

Choice of one: Barefoot Merlot OR  
Jackson Triggs Cabernet Sauvignon

#### WHITE -

Choice of one: Barefoot Pinot Grigio OR  
Jackson Triggs Sauvignon Blanc

### BEER - DOMESTIC

Choice of two of the following varieties:

#### JUNCTION CRAFT BREWING -

Conductor's Craft Ale, Engineer's IPA, Stationmaster's Stout,  
Trainspotter Craft Lager, Hey!Porter

#### RAINHARD BREWING CO. -

Kapow IPA, Armed 'N Citra Dry Hopped Pale Ale, Daywalker  
Vermont Session IPA, Sweetback Milk Stout, Unfiltered Pilsner

*\*Seasonal varieties available*

### BASIC BAR RAIL

Stolichnaya, Canadian Club, Bombay Sapphire, Bacardi

### WATER

Flat & Sparkling

### SODA

Gingerale, Coke, Diet Coke, Tonic, Soda Water

### JUICE

Cranberry & Orange Juice

### BAR GARNISH

Lemons & Limes

### **\$45/person**

*\*Includes 5 Hours of open bar service & tableside wine service during dinner*

*\*Each additional hour \$5/guest*

*\*Includes all glassware, ice & barware*

*\*Alternative options available on request - price subject to change based on final inclusions*



## PREMIUM BEVERAGE PACKAGE

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### WINE

#### RED -

Choice of one: Kim Crawford Pinot Noir OR  
McMannis Cabernet Sauvignon

#### WHITE -

Choice of one: Oyster Bay Pinot Grigio OR  
Kim Crawford Sauvignon Blanc

### BEER - DOMESTIC & IMPORT

Choice of one of the following domestic varieties:

#### JUNCTION CRAFT BREWING -

Conductor's Craft Ale, Engineer's IPA, Stationmaster's Stout,  
Trainspotter Craft Lager, Hey!Porter

#### RAINHARD BREWING CO. -

Kapow IPA, Armed 'N Citra Dry Hopped Pale Ale, Daywalker  
Vermont Session IPA, Sweetback Milk Stout, Unfiltered Pilsner

*\*Seasonal varieties available*

Choice of one of the following import varieties:

**STELLA, HEINEKEN, CORONA OR PERONI**

### PREMIUM BAR RAIL

Grey Goose, Hendrix, Sailor Jerry, Crown Royal, Glenlivet 12 yr Scotch

### WATER

Flat & Sparkling

### SODA

Gingerale, Coke, Diet Coke, Tonic, Soda Water

### JUICE

Cranberry & Orange Juice

### BAR GARNISH

Lemons & Limes

### **\$65/person**

*\*Includes 5 Hours of open bar service & tableside wine service during dinner*

*\*Each additional hour \$10/guest*

*\*Includes all glassware, ice & barware*

*\*Alternative options available on request - price subject to change based on final inclusions*