

THE FARMSTEAD BAR MENU

DOMESTIC BEER

MGD - Miller Genuine Draft

Michelob Ultra

Bud Light

Non-Alcohol Beer 0%

LOCAL CRAFT BEER

Whitewater Brewing Co - Farmer's Daughter

Whitewater Brewing Co - Last Light

Calabogie Brewing Co - Front Porch

SELTZER

White Claw

Twisted Tea

WINE

Konzelmann Estate Private Reserve Pinot Grigio

Konzelmann Estate Private Reserve Pinot Noir

Konzelmann Estate Cabernet Sauvignon

Konzelmann Estate Sparkling Riesling

Konzelmann Estate Peachwine

SPIRITS

Bacardi Rum | Captain Morgan Spiced Rum

Wiser's Whiskey

Absolut Vodka

Bombay Gin

Sauza Silver Tequila

Johnnie Walker Scotch

Fireball Cinnamon Whiskey

Jagermeister

SODA + JUICE

Coke

Diet Coke

Ginger Ale

7-up

Club Soda

Tonic Water

Ginger Beer

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Iced Tea

Lemonade

Clamato Juice

THE FARMSTEAD

COCKTAIL MENU

GIN + TONIC

Gin, Tonic Water
Lime Garnish

MOSCOW MULE

Vodka, Lime Juice, Ginger Beer
Lime Garnish

MOJITO

Mint, Rum, Lime Juice, Club Soda
Lime and Mint Garnish

PEACH BELLINI

Sparkling Riesling, Peachwine
Raspberry Garnish

LOADED CEASAR

Vodka, Clamato, Tabasco, Worcestershire
Spicy Bean, Loaded Salami, Pickle + Olive Skewer

OLD FASHIONED

Whiskey, Simple Syrup, Bitters
Marachino Cherry Garnish

MARTINIS

Classic

Gin, Vermouth
Olive Garnish

Espresso

Vodka, Espresso, Kahlua
Chocolate Espresso Bean Garnish

MARGARITA

Tequila, Triple Sec, Lime Juice, Simple Syrup
Rim of Coarse Salt | Lime Garnish

APEROL SPRITZ

Aperol, Sparkling Wine, Soda Water
Orange Slice Garnish

THE FARMSTEAD BAR PACKAGES

COMPLIMENTARY HYDRATION STATION

A complimentary hydration station is included for all weddings. A styled table is set-up in the tent for cocktail hour with flavoured waters, punch and other in-season beverages. Bar service is open during cocktail hour for alcoholic beverage purchases.

CASH BAR

Included in your venue rental fee.

- Your guests will be charged for their beverages at the bar
- Bar Menu offers a generous selection from domestic to craft beers, Niagara-on-the-Lake VQA Private Reserve Wines, and a generous selection of spirits, seltzers, and an impressive cocktail menu, as well as non-alcoholic options.
- Debit + Credit machine available.

OPEN BAR PACKAGE

The ultimate elevated experience for you and your guests

- Includes welcome bubbly of sparkling wine and sparkling water at guests arrival at ceremony area
- Includes all beverages complimentary entire duration of event.
- Table wine during dinner included as well.
- Bar service also open during dinner for other choices
- Flat rate of \$69 + HST per guest
- Reception only guests: \$49 per person



A LA CARTE WELCOME BUBBLY



Start your wedding off with a pop!

- Offer your guests the ultimate welcome with a beverage of sparkling wine and sparkling water at their arrival in the ceremony area.
- Flat rate of \$10/guest + HST

COCKTAIL HOUR OPEN BAR PACKAGE

- Offer your guests their beverages at the bar during cocktail hour for no charge. Does not include table wine at dinner or welcome bubbly.
- Flat rate of \$35/guest + HST
- Service from 4:30 - 6:00 pm
- We suggest purchasing table wine at dinner, in addition.

WINE PACKAGE

Offer your guests table wine complimentary during dinner

- Konzelmann Estate VQA Private Reserve Pinot Grigio \$29.95 + HST/bottle
- Konzelmann Estate VQA Private Reserve Pinot Noir \$29.95 + HST/ bottle
- Konzelmann Estate VQA Private Reserve Cabernet Sauvignon \$30.95 + HST/bottle
- Other varieties of LCBO Wines priced at Retail Rate + \$18 mark-up fee/bottle