

# 2022 HOLIDAY DRINKS MENU

- MAXIMUM OF THREE SELECTIONS PER EVENT -

Add an exciting mixture of flavours to your party and give it a bit of holiday fun by selecting three of these drink specials.

## **VANILLA HOLLY | \$14**

Keep the party flowing with this jolly fresh mix.

Orange juice, cranberry juice, vanilla, 2 oz. vodka, a splash of lime and orange zest.

## **MISTLETOE | \$14**

All the holiday romance you want without the awkward kiss.

Cranberry juice, 7UP, 2 oz. vodka and a refreshing splash of lime.

## **THE HOLIDAYS | \$14**

Like a warm hug from Santa himself, this drink is a holiday classic.

Milk, 1 oz. Crème de Cacao, 1 oz. Forty Creek Cream and dusted with seasonal spices.

## **WINTER RUBY | \$16**

Taste the richness of the holidays with this elegant flavour blend.

Cranberry juice, lime juice, 2 oz. vodka and hibiscus cranberry shrub.

## **GRINCH MARTINI | \$16**

Your heart will surely grow two sizes with help from this tasty mix.

Ginger ale, 1 oz. melon liquor, 1 oz. Bombay gin and a splash of fresh lime juice.

2022

# Bar Service

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## Highballs (1oz)

### WELL LIQUORS

Vodka: Skyy  
Gin: Bombay Sapphire  
Rum: Captain Morgan Spiced/White  
Whiskey: Canadian Club  
Tequila: Espolon Reposado  
Bourbon: Wild Turkey

\$7

### ENHANCEMENTS

Vodka: Grey Goose / Wild Life  
Whiskey: Crown Royal / Bridgeland TaBerbon  
Scotch: Auchentoshan 12yr  
Cognac: Hennessy VSOP  
Tequila: Patron Silver  
Gin: Eau Claire Gin  
Liqueurs: Forty Creek Cream / Grand Marnier

\$8.5

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## Beer and Coolers

### DOMESTIC BEER

Kokanee  
Coors Light  
Moosehead  
Original 16 Pale Ale

\$7

### SUPERIOR BEER & CIDER

Big Rock Traditional  
Corona  
Stella Artois  
Big Rock Creek Cider  
Vodka Soda

\$8.5

### LOCAL CRAFT BEER (473mL)

Artisan Local Craft **ROTATIONAL**  
Annex Good Authority Golden Ale  
Wild Rose Velvet Fog  
Zero Issue Multiverse Pale Ale

\$10

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## Non-Alcoholic

Soft Drinks & Juices  
Heineken 0%

\$4

Bartender labour charges of \$30/hour will apply (minimum 4 hours) if bar sales are less than \$400

The Calgary Zoo will provide one bartender for every 75 guests

Additional bartenders and tray service are \$30/hour per bartender/server (minimum 4 hours)

Additional labour charges may apply on Canadian statutory holidays.

The Wilder Institute/Calgary Zoo does not extend corkage privileges.

The Wilder Institute/Calgary Zoo reserves the right to change prices due to current market conditions.

2022

# Bar Service

## House Wine by the Glass (5oz)

### TRULY WILD SAUVIGNON BLANC

CALGARY ZOO EXCLUSIVE PRIVATE LABEL - MENDOZA ARGENTINA

Pale green, lemony, grapefruit-citric aromas with a faint hint of minerals

\$8.5

### TRULY WILD CABERNET SAUVIGNON

CALGARY ZOO EXCLUSIVE PRIVATE LABEL - MENDOZA ARGENTINA

Violet and ruby color. Fresh aroma with hints of eucalyptus, pepper, complexity of red and black fruits. Taste of black pepper and sweet tannins with a long finish

\$8.5



## Wine by the Glass (5oz)

### SUPERIOR WINE (RED/WHITE)

ROTATIONAL

\$10



*A portion of proceeds support The Brakemen Foundation's local Zero Hungry Kids initiative*

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# Sparkling Wine

## **LA MARCA PROSECCO**

DOC VENETO, ITALY

With delicate, golden straw colour and lively effervescence, our Prosecco is one of the best with aromas of fresh citrus, honey and white flowers. The palate is fresh and clean, with flavours of ripe lemon, green apple and grapefruit framed by mineral undertones. The finish is light, refreshing and crisp.

\$50

## **FAUSTINO BRUT CAVA ROSADO SPARKLING ROSÉ**

FRIULI VENEZIA GIULIA, ITALY

Fresh and fragrant. Notes of strawberry, rose, berries. Elegant, refreshing, delicate.

\$55

## **TAITTINGER BRUT RESERVE**

CHAMPAGNE, FRANCE

Pale lemon; lifted, mineral and citric, with roasted nuts and toast aromas; fine creamy mousse showing grapefruit, mineral tone and nuts all balanced by fresh acidity; delicious.

\$110

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# White Wine

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## House Wine

### TRULY WILD SAUVIGNON BLANC

CALGARY ZOO EXCLUSIVE PRIVATE LABEL - MENDOZA ARGENTINA

Pale green, lemony, grapefruit-citric aromas with a faint hint of minerals

\$40

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## Light Body

### INVIVO AWATERE VALLEY SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

Intensely aromatic. Notes of grapefruit, feijoa, lime zest and sweet basil. Fine and bright.

\$50

### MONTECI PINOT GRIGIO

DELLE VENEZIE IGT, NORTHEASTERN, ITALY

Delicately fruity, full and refined. Lightly dry and extremely fresh, light and elegant structure.

\$45

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## Medium Body

### SPIER SIGNATURE CHENIN BLANC

OKANAGAN VALLEY, CANADA

Fresh and crisp, richly aromatic, notes of ginger, honey, quince, pear and lime.

\$55

### GRAY MONK PINOT GRIS

OKANAGAN VALLEY, CANADA

Delicate bronze blush. Notes of fine herbs, citrus and citrus peel, pear, apple and white peach.

\$55

### FOUR STAR CHARDONNAY

CENTRAL COAST CALIFORNIA, USA

Notes of lime, peach, apricot, pineapple and spice. Smooth and balanced.

\$55

### QUAIL'S GATE DRY RIESLING

OKANAGAN VALLEY, CANADA

Aromas of lime, green apple, and hints of white peach. Zesty and bright flavours of lemon, nectarine, and peach, with a refreshing stony finish.

\$55

### CARITA SAUV. BLANC/ VIOGNIER BLEND

CALIFORNIA, USA

Bright and crisp. Notes of stone-fruit, apple, pear, and citrus. Proceeds support The Brakemen Foundation's *Zero Hungry Kids* initiative.

\$55

### SANDHILL ORGANIC ROSÉ

OKANAGAN VALLEY, CANADA

Aromas of rose petal, red delicious apple and fresh cut peppers. The palate is off-dry with crisp acidity and flavours of spring strawberries and peach, with exotic orange oil and nectarine flavours on the long finish.

\$60

### BURROWING OWL SAUVIGNON BLANC

SIMILKAMEEN VALLEY, CANADA

Grassy, fresh, dry and crisp. Notes of citrus, orchard fruits, melon, orange, honey, gooseberry and sage.

\$75

### BURROWING OWL CHARDONNAY

OKANAGAN VALLEY, CANADA

Crisp and fresh. Notes of vanilla, popcorn, peach, banana, melon, pear, lemon, tropical fruits and lemon verbena.

\$80

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# Red Wine

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## House Wine

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### TRULY WILD CABERNET SAUVIGNON

CALGARY ZOO EXCLUSIVE PRIVATE LABEL - MENDOZA ARGENTINA

Violet and ruby color. Fresh aroma with hints of eucalyptus, pepper, complexity of red and black fruits, taste of black pepper and sweet tanins with a long finish

\$40

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## Light Body

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### INNISKILLIN OKANAGAN PINOT NOIR

MONTEREY, CENTRAL COAST, CALIFORNIA, USA

Bright and balanced. Notes of spice, Early Grey tea, vanilla, oak, black cherry and mocha.

\$65

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## Medium Body

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### CARITA RED BLEND CAB. SAUV. / SYRAH / ZIN.

CALIFORNIA, USA

Notes of dark fruit, spice and earthy tones. Proceeds support the Brakemen Foundation's *Zero Hungry Kids* initiative.

\$55

### VINELAND ESTATES CABERNET FRANC

VQA NIAGARA PENNINSULA, CANADA

Light to medium body. Notes of cherry, strawberry and spice. Pairs well with a variety of dishes.

\$50

### BURROWING OWL CABERNET FRANC

BC VQA OKANAGAN VALLEY, CANADA

Notes of violet, potpourri, damson plum, blueberry, black cherry, pastry crust, tobacco, blue and black fruits, dried sage.

\$90

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Red Wine

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Full Body

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**ALTA VISTA CLASSIC  
MALBEC**

MENDOZA, ARGENTINA

Notes of violet, plum, cherry, blackberry, spice and vanilla. Firm structure and balanced tannins.

\$45

**SHOOFLY  
SHIRAZ**

MCLAREN VALE, SOUTH AUSTRALIA

Notes of black and blue fruits, licorice, pepper, blueberry, cherry, allspice. Refreshing and smooth.

\$50

**RED ROOSTER  
CABERNET MERLOT**

OKANAGAN VALLEY, CANADA

Dark plum, black cherry, baking spices, chocolate, oak, black tea and currant.

\$55

**LES COTEAUX  
COTES DU RHONE**

COTES DU RHONE VILLAGES, FRANCE

Warm, ripe fruit and oak notes. Full flavoured smooth texture.

\$60

**SILVIA CELLARS NORTH COAST  
CABERNET SAUVIGNON**

SONOMA COUNTRY, CALIFORNIA, USA

Flavours of wild berries, plum, licorice and mocha. Full bodied, long finish.

\$55

**BURROWING OWL  
MERLOT**

OKANAGAN VALLEY, CANADA

Lush, complex. Dark fruits, vanilla, spices, chocolate, licorice and sage. Soft, rich, ripe and round.

\$85

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# Calgary Zoo Beverage Service

## Hot Beverages

### FRESHLY BREWED SHADE GROWN STARBUCKS COFFEE

REGULAR OR DECAF

15 Cup Silex: \$40  
50 Cup Cambro: \$125

### HOT CHOCOLATE

15 cup Silex: \$40  
50 Cup Cambro: \$125

UPGRADE TO:

### HOT CHOCOLATE STATION

Hot chocolate, whipped cream, crushed  
candy cane, Oreo crumble, rainbow  
sprinkles, candies, cookie sticks, mini  
marshmallows

Add \$6/ guest  
(min 50 guests)

### HOT APPLE CIDER

15 Cup Silex: \$40  
50 Cup Cambro: \$125

## Cold Beverages

### INFUSED WATER

Orange, vanilla  
and cinnamon or  
cucumber mint

2L Pitcher: \$20  
Serves 8-10 guests  
on average

Cylinder: \$70  
Serves 50 guests  
on average

### 100% FRUIT JUICE

Apple, orange  
or cranberry

2L Pitcher: \$35  
Serves 8-10 guests  
on average

Cylinder: \$150  
Serves 50 guests  
on average

### OLD FASHIONED LEMONADE

2L Pitcher: \$25  
Serves 8-10 guests  
on average

Cylinder: \$115  
Serves 50 guests  
on average

UPGRADE TO:

### HERB INFUSED LEMONADE

add \$1/ guest

### TRADITIONAL HOME BREWED ICED TEA

2L Pitcher: \$25  
Serves 8-10 guests  
on average

Cylinder: \$115  
Serves 50 guests  
on average

### FRUIT PUNCH

2L Pitcher: \$35  
Serves 8-10 guests  
on average

Cylinder: \$150  
Serves 50 guests  
on average

## Individual Beverages

### ASSORTED CANNED SOFT DRINKS

\$3

### ASSORTED BOTTLED JUICE (300mL)

\$3

### INDIVIDUAL CARTONS OF WHITE OR CHOCOLATE MILK

\$3

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