

Drinks

Bar Service

Highballs

WELL LIQUORS

Vodka: Skyy
 Gin: Bombay Sapphire
 Rum: Appleton's
 Whiskey: Canadian Club
 Tequila: El Tequileño
 Bourbon: Wild Turkey

\$8 (1oz)

ENHANCEMENTS

Vodka: Grey Goose / Wild Life
 Whiskey: Crown Royal / Bridgeland TaBerbon
 Scotch: Rhino Limited Reserve
 Cognac: Bisquit & Dubouche VSOP
 Gin: Eau Claire Gin
 Tequila: Patron Silver
 Liqueurs: Forty Creek Cream / Grand Marnier
 Rum: Zaya Gran Reserva 16 yr

\$10 (1oz)

Beer

BEER, CIDER AND CRAFT COCKTAILS

Kokanee
 Coors Light
 Moosehead
 Original 16 Pale Ale
 Corona
 Stella Artois
 Big Rock Creek Cider
 Wildlife Craft Cocktail

\$8

LOCAL CRAFT BEER

Artisan Local Craft (*rotational*)
 Annex Good Authority Golden Ale
 Wild Rose Velvet Fog
 Toolshed Red Rage

\$10 (473ml)

Wine by the Glass

TRULY WILD SAUVIGNON BLANC

Calgary Zoo exclusive private label white wine from Mendoza, Argentina

\$8 (5oz glass)

TRULY WILD CABERNET SAUVIGNON

Calgary Zoo exclusive private label red wine from Mendoza, Argentina

\$8 (5oz glass)

SUPERIOR WINE (*rotational*)

Red / White

\$10 (5oz glass)

Non-alcoholic

Soft Drinks and Juices
 Partake Local Beer

\$4

White Wine and Sparkling

House Wine

TRULY WILD SAUVIGNON BLANC

MENDOZA, ARGENTINA

Calgary Zoo exclusive private label

\$40

Light Body

INVIVO AWATERE VALLEY SAUV. 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, NORTHEAST ITALY

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

\$45

Medium Body

SPIER SIGNATURE CHENIN BLANC

OKANAGAN VALLEY, CANADA

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

\$55

11TH HOUR CHARDONNAY

CALIFORNIA, USA

The crisp tropical citrus flavours are enhanced by an extended cool fermentation and pleasant acidity. This presents a clean, smooth and well-balanced profile.

\$55

GRAY MONK PINOT GRIS

OKANAGAN VALLEY, CANADA

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

\$60

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 SAUV. BLANC

OKANAGAN 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

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.

\$65

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

Sparkling

VILLA MARCHESI PROSECCO

DOC VENETO, ITALY

Crisp with notes of fruit salad and citrus fruits, this wine is lovely on it's own or in a spritz.

\$50

FAUSTINO BRUT CAVA ROSADO SPARKLING ROSÉ

FRIULI VENEZIA GIULIA, ITALY

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

\$55

VEUVE CLICQUOT

CHAMPAGNE, FRANCE

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

\$115

Red Wine

House Wine

TRULY WILD CABERNET SAUVIGNON

MENDOZA, ARGENTINA

Calgary Zoo exclusive private label

\$40

Light Body

INNISKILLIN OKANAGAN PINOT NOIR

OKANAGAN VALLEY, CANADA

Light flavours of juicy red cherry and black cherry, with a faint hint of earth and mushroom on the finish.

\$65

Medium Body

CHIANTI CLASSICO

TUSCANY, ITALY

Garnet colour; floral aromas of red plum and berries, blood orange fruit with cedar notes; extra dry, medium to full bodied, with balanced fruit flavors, notes of plum, red fruit and citrus with a touch of spice and leather.

\$55

VINELAND ESTATES CABERNET FRANC

VQA NIAGARA
PENINSULA, CANADA

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

\$50

PERRON '16 BORDEAUX

BORDEAUX, FRANCE

It's expressive and intense bouquet is one of ripe fruits, vanilla and spices with just the right degree of toastiness.

\$90

Full Body

ALTA VISTA CLASSIC MALBEC

MENDOZA,
ARGENTINA

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

\$45

KINGSTON SHIRAZ

CLARE VALLEY, AUSTRALIA

Red currant and dark plum aromas with delightful fruit characters follow onto the palate and combine harmoniously with smooth tannins.

\$50

RED ROOSTER CABERNET MERLOT

OKANAGAN VALLEY,
CANADA

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

\$60

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

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

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 Calgary Zoo does not extend corkage privileges.

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

Beverage Service

Hot Beverages

FRESHLY BREWED SHADE GROWN STARBUCKS COFFEE

Regular or decaf

Silex: \$40 *15 cups*

Cambro: \$125 *50 cups*

ASSORTED TEA

\$3/bag

HOT APPLE CIDER

Silex: \$40 *15 cups*

Cambro: \$125 *50 cups*

Cold Beverages

INFUSED WATER

Orange, vanilla and cinnamon or cucumber mint

Pitcher: \$20 *Serves 8-10*

Cylinder: \$60 *Serves 50*

100% FRUIT JUICE

Apple, orange or cranberry

Pitcher: \$30 *Serves 8-10*

Cylinder: \$150 *Serves 50*

FRUIT PUNCH

Pitcher: \$30 *Serves 8-10*

Cylinder: \$150 *Serves 50*

TRADITIONAL HOME BREWED ICED TEA

Pitcher: \$25 *Serves 8-10*

Cylinder: \$100 *Serves 50*

OLD FASHIONED LEMONADE

Pitcher: \$25 *Serves 8-10*

Cylinder: \$100 *Serves 50*

Upgrade to herb infused lemonade: +\$1/guest

ALCOHOLIC BEVERAGE CYLINDERS

Delicious drinks in a self-serve cylinder. Choose from vodka and Zoo Grown herb infused lemonade, fresh fruit sangria (red, white or rosé) or rum and pineapple punch

\$250 *Serves 50*

Serving suggestions based on average consumption.

Individual Beverages

SOFT DRINKS

Assorted Varieties

\$3/can

JUICES

Assorted Varieties

\$4/bottle

INDIVIDUAL MILK

White or Chocolate

\$3/carton