

The West Carleton

WEDDINGS & BANQUETS

Where the Memories Speak for Themselves™

Bar List

Beer

Standard (Domestic)	\$5.50
Premium (Imported)	\$6.25

Wine

per glass	\$6.00
House (750 ml)*	\$27.75

Liquor

Rum, Rye, Vodka, Gin, Scotch	\$6.00
Cocktails and Liqueurs	\$6.75
Martinis (1.5 oz)	\$7.75

Other

Assorted Soft Drinks	\$2.50
Bottled Water	\$2.50
Juices	\$2.75

Prices effective January 1, 2009.

Prices include applicable taxes.

2075 Richardson Side Road, Ottawa, ON K0A 1L0
Tel: 613-831-6471 Fax: 613-831-3433
www.thewestcarleton.com



Wine List

White Dinner Wines

- **Jackson's-Triggs Proprietor's Reserve Chardonnay 2006 V.Q.A. (House Wine), Ontario (0)**
.....\$24.00
Green apple, pineapple and butterscotch aromas. Notes of vanilla, lemon and toasted oak with a creamy textured finish.
Serving suggestions: Chicken in cream sauces and salmon.

- **Cave Spring Riesling V.Q.A., Ontario (2)**
LCBO #234583\$36.00
Off-dry with floral, citrus and mineral notes, citrus/peach flavours and a medium long finish.
Serving suggestions: Roast Turkey, fish and seafood.

- **Eastdell Estates Unoaked Chardonnay V.Q.A., Ontario (1)**
LCBO #609867.....\$34.00
Light to medium-bodied with aromas and flavours of green apple and citrus.
Serving suggestions: Chicken, pasta & grilled fish.

- **Inniskillin Riesling V.Q.A., Ontario (1)**
LCBO#83790..... \$31.00
Melon & citrus aromas and flavours, light to medium-bodied with a clean citrus finish.
Serving suggestions: Chicken and cream pastas.

- **Lindemans Bin 65 Chardonnay, Australia (1)**
LCBO #142117 \$28.00
Floral with citrus & vanilla aromas. Ripe fruit flavours with a soft clean finish.
Serving suggestions: Chicken and grilled fish.

- **Deakin Estate Sauvignon Blanc, Australia (0)**
LCBO #560839\$27.00
A light-bodied wine, with citrus, grassy notes. Zesty on the palate with a hint of grapefruit and a clean finish.
Serving suggestions: Herbed chicken.

- **Wolf Blass Eaglehawk Chardonnay, Australia (1)**
LCBO #606392\$31.00
Medium to full-bodied with pear, pineapple and light spice aromas. Fresh fruity flavours and a creamy finish.
Serving suggestions: Grilled chicken.

- **Philippe de Rothschild Sauvignon Blanc, France (1)**
LCBO #407536.....\$28.00
Medium bodied with grassy, citrus and herbaceous notes. Crisp acidity with a clean finish.
Serving suggestions: Grilled chicken & fish.

- **Bolla Pinot Grigio, Italy (0)**
LCBO #363622\$30.00
A light-bodied wine with lemon and light peach aromas.
Serving suggestions: Pasta in cream sauces and fish.

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Wine List

Red Dinner Wines

- **Jackson-Triggs Reserve 2004 Cab Franc/Cabernet Sauvignon V.Q.A. (House Wine), Ontario (0)**
.....\$24.00
Intense aroma of ripe plum, anise and blackcurrant. Bold fruit flavours with a rich extended finish.
Serving suggestions: Prime rib, steak and pork loin.

- **Cave Spring Gamay V.Q.A., Ontario (0)**
LCBO #228569..... \$33.00
Medium-bodied with cherry and spicy aromas. Ripe berry flavour and a crisp finish.
Serving suggestions: Roast turkey, pork and salmon.

- **Eastdell Estates Pinot Noir V.Q.A., Ontario (0)**
LCBO #613059..... \$33.00
Light-bodied with cherry and clove aromas. Red currant and spice flavours with a medium finish.
Serving suggestions: Pork and salmon.

- **Inniskillin Cabernet Franc V.Q.A., Ontario (0)**
LCBO#317016\$34.00
Light-bodied with crisp cranberry and currant flavours and herbal notes in the finish.
Serving suggestions: Herbed chicken, beef and pork.

- **Lindemans Bin 50 Shiraz, Australia (1)**
LCBO #145367.....\$30.00
Medium to full bodied with floral and blackberry notes. Rich spicy berry fruit flavours.
Serving suggestions: Beef & pork.

- **Deakin Estate Merlot, Australia (0)**
LCBO#577395\$33.00
A dry, medium-full bodied wine. Vanilla, plum and cherry aromas. Soft fruit flavours with spicy fruit finish.
Serving suggestions: Steak and turkey.

- **Wolf Blass Eaglehawk Shiraz, Australia (1)**
LCBO#589564.....\$33.00
Aromas of cherry, vanilla and caramel. Silky textured, balanced fruit to oak and chocolate and mint flavours.
Serving suggestions: Beef and pork.

- **Philippe de Rothschild Merlot, France (1)**
LCBO #407544\$28.00
Cherry and red berry aromas. Plum flavours with a touch of vanilla flavours. touch of tannin on finish.
Serving suggestions: Prime rib, and grilled meats.

- **Bolla Valpolicella, Italy (1)**
LCBO #16840.....\$33.00
Cherry and spice aromas. Pleasantly crisp with fruity flavours and black pepper on the finish.
Serving suggestions: Pork.

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Sparkling & Blush Wines

- **Brights President Dry (House), Ontario (3)** LCBO #1230\$24.00
Light floral aroma with a nice sparkle.
Soft fruit flavour with a crisp, dry finish.
- **Seaview Brut, Australia (1)**
LCBO #216333.....\$30.00
Lively sparkle; pear, apple and apricot notes. Clean & crisp with a lasting finish.
- **Henkell Trocken, Germany (2)**
LCBO #122689.....\$35.00
Off-dry with light apple and melon and a hint of yeast. Fruit flavours with a crisp finish.
- **Robert Mondavi Woodbridge White Zinfandel, California (3)**
LCBO # 249656.....\$26.00
Pale pink colour with fresh berry aroma and flavours. Soft with an off-dry finish.
off-dry finish.

Other:

Sparkling Non-Alcoholic White or Red Grape Juice.....\$16.95

Non-Alcoholic Punch for self serve (min. order 50).....\$2.25

Alcoholic Punch passed by our servers (min. order 50).....\$4.50

All wines listed are 750ml.

Prices are subject to Taxes and Gratuity. Prices are subject to change without notice.

Dinner wines and non-alcoholic wine must be ordered in advance (6 weeks notice) and are subject to availability. Dinner wines are only available during the dinner hour. Domestic House Wine will be offered during cocktail and reception times and is available without advanced notice.

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Upgrade Options

Silver Tray (Passed) Host Bar Service



The elegance of passed trays during your pre-dinner cocktail hour and even for after-dinner drinks during room refresh.

Host-Paid Bars are possible & are offered on a per-consumption basis. Per-consumption host bars can be made for a specified period of time &/or for specified guest. Please inquire about our host service options and we would be pleased to provide you with a quote.

Note: All host bars & tabs are subject to a 15% labor charge & pricing is that in effect on your Event Date.

Wine Steward Service at Dinner \$150 (labour).

Wine is poured at guest tables during the dinner hour.

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