

LIBATIONS

THE
HENLEY
ROOM



LIBATIONS

Planning an event is a great responsibility. The food needs to be delicious; the venue, breathtaking. The drinks? Well the drinks, we believe should be available in a wide variety, with something for everybody. We'll be sure to keep the drinks cold, glasses full and options plentiful, all you have to do is decide what will fit your budget.

The following bar + lounge package will give you an idea of the wide variety that we believe sets us apart from other venues. A variety that is sure to make your event the talk of the town for months to come. If you feel we're missing something, don't hesitate to ask, as we live to build the best bar the city has to offer

BAR SETUP

A common question is “How much is it to drink?”, while it is an extremely important question, we’ve got options that will fit just about any budget. If you still have any questions about these options, feel free to contact one of our event specialists.

Cash Bar: Looking to keep the budget under control? Then allow the guest to grab their drinks. The Henley Room will provide a full stocked bar, ready to please any experienced drinker.

**A Cash Bar requires a \$200 set-up fee for every 50 guests. This setup fee does not count towards the required minimum spend.*

Prepaid Bar*: Prepaid or Drink tickets are a great way to show your guests that little bit of hospitality while letting them take care of the of their drinks for the remainder of the event. You decide what drinks a ticket is valid for, and at the end of the event, you’re invoiced for the tickets redeemed.

Open Bar- Consumption*: Open Bar, or Host Bar as it is sometimes called, offers your guests the ultimate in hospitality. Our event specialist will work with you to decide which items you would like to offer to your guests for the evening. During the event our bar staff will keep track of all sales, with payment being settled at the end of the night with the final invoice. We recommend this option for hosts that feel only some of their guests are serious drinkers.

Open Bar- Package*: Our open bar packages offer you the option to set a budget that you’re comfortable with, that will allow your guests to drink for 6 hours. Later on in this package you’ll see more about this option. We recommend this option for those who feel their entire group are serious drinkers.

Bring Your Own Wine (BYOW)*: Bring your own wine is an option that allows hosts to bring any commercially made wine to be brought into the venue and served during the dinner period. A corkage fee is charged on all bottles opened. Bottles opened can not leave the premises.

A Note on Minimum Bar Spend: A minimum bar spend is required on all events with a bartender. For events Sunday to Friday this is calculated on a basis of \$8 per guest before Gratuity. On Saturdays the minimum spend is \$1,200.00 before Gratuity. If the minimum spend is not reached by the end of the event, the difference is charged on the final invoice.

** - An 18% gratuity + HST is charged on all bar events.*

BEER SELECTION

Being on the water with family, friends and colleagues can't get much better. That is unless you've got a great selection of beer on hand. At The Henley Room, we believe in supporting local, so we're sure to stock the best Ontario has to offer. But we also recognize the great options that come from around the world.

The following is a list of our current available beers that rotate through our fridges. If there is a particular brew you prefer, or wish to have on hand, please do let us know and we'll be sure to source it for you, as long as it can be found at The Beer Store or the LCBO. To bring in special requests we do require 10 business days to place an order and ensure the product is available for your event. At this time we do not offer draught beer as an option.

***All prices listed below include applicable taxes. Beer is served in 331-344mL bottles unless otherwise stated.*

BEER - BASIC

Alexander Kieth's	\$	6.50
Bud Light	\$	6.50
Coors Light	\$	6.50
Labatt 50	\$	6.50
Moosehead	\$	6.50

BEER - PREMIUM DOMESTIC

Creemore Springs Lager	\$	7.50
Mill St. Organic.	\$	7.50
Mill St. Belgian Wit.	\$	7.50
Mill St. 100th Meridian.	\$	7.50
Muskoka Detour IPA	\$	7.50
Steamwhistle.	\$	7.50
High Park Against the Grain Lager (473mL can)	\$	8.00
Descendants Reynaud Wry Ale (473mL can)	\$	8.00
Lost Craft Lagered Ale (473mL can)	\$	8.00
Woodhouse Lager (473mL can)	\$	8.00
Woodhouse Stout (473mL can)	\$	8.00
*Beau's Lug Tread Ale (600mL bottle)	\$	14.50
*Beau's B-Side Kissmeyer Nordic Pale Ale (600mL bottle)	\$	20.00

BEER - PREMIUM IMPORT

Corona: <i>Mexico</i>	\$	8.00
Guinness Draught: <i>Ireland</i>	\$	7.50
Heineken: <i>Netherlands</i>	\$	7.50
Red Stripe: <i>Jamaica</i>	\$	7.00
Stella: <i>Belgium</i>	\$	7.50
*Samuel Adams Boston Lager: <i>USA</i>	\$	7.50
*Estrella Damm: <i>Spain</i> (500mL Can)	\$	8.00
*Weihenstephaner Hefeweiss: <i>Germany</i> (500mL Bottle)	\$	10.00

*While we do our best to keep a wide variety of beer on hand, be sure to mention if you would like to see these brews available.

CIDER + GLUTEN FREE

Bard's Sorghum Malt: <i>USA</i>	\$	7.50
Brickworks Batch 1908 Cider: <i>Canada</i> (500mL Can)	\$	8.00
Somersby Cider: <i>Denmark</i> (500mL Can)	\$	8.00

WINE SELECTION

People can be quite particular about their wines. Keeping this in mind we tend to keep a well stocked selection of local and imported wines. As we're always on the search for great new bottles and vintages, so our lists are always growing and changing.

As our list changes with the seasons, four weeks before your event, you'll be treated to a tasting of some of our available bottles, to help decide which wines you would like to have available on the bar. As with our beer selection if there is any bottle you would like to see available for the night please do let us know.

***All prices listed below include applicable taxes. All bottles are 750mL unless otherwise stated. By the glass pricing is available for cash bar options.*

SPARKLING WINE

Bottega Petalo Il Vino Dell'amore Moscato: <i>Italy</i>	\$ 35.00
Bottega Vino Dei Poeti Prosecco: <i>Italy</i>	\$ 30.00
Freixenet Cordon Negro Brut Cava: <i>Spain</i>	\$ 35.00
Malivoire Estates Bisou: <i>Canada</i>	\$ 65.00
Veuve Clicquot Champagne For Two: <i>France (375mL)</i>	\$ 100.00
Veuve Clicquot Champagne: <i>France</i>	\$ 175.00
Freixenet Cordon Negro Brut Cava: <i>Spain</i>	
2 oz Sparkling Toast	\$ 4.50 p.p.

RED WINE

Astica Merlot + Malbec: <i>Argentina</i>	\$ 24.00
Malivoire Red 2014: <i>Canada</i>	\$ 26.00
Caliterra Cabernet Sauvignon: <i>Chile</i>	\$ 32.00
Fantini Farnese Montepulciano d'Abruzzo: <i>Italy</i>	\$ 32.00
Cliff 79 Cabernet Shiraz: <i>Australia</i>	\$ 34.00
Beringer CC Cabernet Sauvignon: <i>USA</i>	\$ 35.00
Fetzer Cabernet Sauvignon: <i>USA</i>	\$ 36.00
Beronia Tempranillo: <i>Spain</i>	\$ 36.00
Georges Duboeuf Beaujolais: <i>France</i>	\$ 38.00
Trapiche Pure Malbec: <i>Argentina</i>	\$ 40.00

WHITE WINE

Astica Sauvignon + Semillion: <i>Argentina</i>	\$ 24.00
Malivoire White 2015: <i>Canada</i>	\$ 26.00
Barone Montalto Pinot Grigio: <i>Italy</i>	\$ 32.00
Fantini Farnese Chardonnay: <i>Italy</i>	\$ 32.00
Fetzer Chardonnay: <i>USA</i>	\$ 36.00
Lurton Fumees Blanches Sauvignon Blanc 2014: <i>France</i>	\$ 36.00
Vineland Estates Semi-Dry Riesling 2014: <i>Canada</i>	\$ 38.00
Malivoire Chardonnay Musqué: <i>Canada</i>	\$ 38.00
Malivoire Small Lot Chardonnay 2013: <i>Canada</i>	\$ 38.00
Thirty Bench Reisling 2013: <i>Canada</i>	\$ 38.00
Malivoire Small Lot Pinot Gris 2013: <i>Canada</i>	\$ 38.00

STANDARD BAR RAIL

For some people, wine is their drink of the night. For others it's beer. But for some nothing says celebration better than a gin and tonic, or a vodka-cran. The following is a list of our standard bar rail and mixed drinks.

Vodka - Absolut
Gin - Beefeater
Whiskey/Rye - J.P Wiser's
Scotch - Ballantine's
Irish Whisky - Jameson's
Rum - Havana Club 3 Year
Dark Rum - Havana Club Reserva
Spiced Rum - Kraken
Tequila - Olmeca Gold

1 oz Liquor	\$	6.00
2 oz Liquor	\$	7.75
1 oz with Soda	\$	6.75
Seasonal Cocktail	\$	6.75
1 oz with Juice	\$	7.00
2 oz with Soda	\$	9.50
2 oz with Juice	\$	10.00

COFFEE BAR

Sometimes after dinner, our guests get a little thirsty. Why not consider adding our Coffee Bar option for some après dinner drinks or the option to spice up their coffee or tea to quench that thirst. This can be available for a set period or the entire night.

Luxardo Amaretto	\$	6.00
Triple Sec	\$	6.00
Cointreau	\$	7.50
Kahlua	\$	6.00
Bailey's Irish Cream	\$	6.50
Grand Marnier	\$	7.50
Patron XO Coffee Liqueur	\$	9.50

VODKA

<i>Stolichnaya</i>	\$	5.75
<i>Absolut Elyx</i>	\$	8.00
<i>Chopin</i>	\$	8.00
<i>Grey Goose</i>	\$	8.00
<i>Tag No.5</i>	\$	8.00
<i>Tito's</i>	\$	8.00

GIN

<i>Bombay</i>	\$	5.75
<i>Tanqueray</i>	\$	5.75
<i>Ungava</i>	\$	7.35
<i>Botanist</i>	\$	12.00
<i>Hendrick's</i>	\$	12.00
<i>London No.1</i>	\$	12.00

BOURBON

<i>Bulleit Bourbon</i>	\$	7.25
<i>Knob Creek- Bourbon</i>	\$	12.50
<i>Balcone's- Baby Blue</i>	\$	15.00
<i>Michter's US#1 Bourbon</i>	\$	\$24.00
<i>Barterhouse Orphan Barrel</i>	\$	\$28.00

WHISKY + WHISKEY

<i>Canadian Club Classic</i>	\$	6.50
<i>Collingwood</i>	\$	6.50
<i>Crown Royal</i>	\$	6.50
<i>Grant's</i>	\$	6.50
<i>Canadian Club 12YR</i>	\$	7.00
<i>Jack Daniels</i>	\$	7.00
<i>Chivas Regal 12YR</i>	\$	10.00
<i>Michter's US#1 Rye</i>	\$	22.00
<i>Hibiki Harmony</i>	\$	24.00

SCOTCH

<i>Johnny Walker Red</i>	\$	6.50
<i>Johnny Walker Black</i>	\$	8.00
<i>Glenlivet 12YR</i>	\$	8.00
<i>Glennfiddich 12YR</i>	\$	8.00
<i>Glendronach</i>	\$	11.50
<i>Dalwhinnie</i>	\$	16.00
<i>Glenlivet 15Yr</i>	\$	16.50
<i>Laphroaig 10 Yr</i>	\$	17.50
<i>Oban 14 Yr</i>	\$	24.00

DRINK PACKAGES

Drink packages are the perfect option for couples looking for a worry free bar budget. Each package is for 6 hours of drinking and can be combined with BYOW to adjust the drinking time. All alcoholic packages include the non-alcoholic package. Corkage fees for the dinner BYOW are waived with all alcoholic drink packages.

Non-Alcoholic: <i>Pop, Juice, Coffee, Tea</i>	\$ 10.00 pp
Bar Basic: <i>Domestic Beer, Wine*</i>	\$ 35.00 pp
Full Bar: <i>Domestic + Premium Beer, Wine, Mixed Drinks + Shots*</i>	\$ 45.00 pp
Coffee + Tea Station: <i>Premium Detour Coffee + Pluck Teas**</i>	\$ 5.00 pp

**Please Note that all guests under 19 years of age or guests that are pregnant will only be charged for the Non-Alcoholic package.*

***The coffee + tea station does not include required rentals.*

POP-UP BAR

Looking to have a pop-up bar on the patio featuring your favourite cocktail, brew or wine? The following menu will give you an idea of the costs for the set-up and staffing of an outside bar or additional bar inside the dining room.

You'll also find a menu of our signature cocktails. If there's a classic cocktail you wish to see, or you're looking for something crafted just for you, let us know and we would love to discuss options.

**Set-up includes rental of the bar and staffing. Drink prices include any specialty glassware rentals. All cocktails are 2oz unless otherwise stated.*

2 Hour Pop-up Bar: Black or White Acrylic with Stainless	\$ 350.00
5 Hour Pop-up Bar: Black or White Acrylic with Stainless	\$ 500.00
Vesper Martini: <i>Grey Goose, Lillet, Lemon</i>	\$ 10.00
Negroni: <i>Bombay, Sweet Vermouth, Campari</i>	\$ 10.00
Cambridge Blue + Tonic: <i>London No.1, Boylan Tonic, Cucumber</i>	\$ 12.00
Classic Cosmo: <i>Absolut, Cointreau, Cranberry, Lime, Burnt Orange</i>	\$ 12.00
Swedish 52: <i>Absolut, Dolin Blanc, St. Germain, Sparkling Wine</i>	\$ 12.00
Classic Old-fashioned: <i>Bulleit or Lot 40, Vermouth, Burnt Orange</i>	\$ 12.00
Dirty Shirley: <i>Lot 40, Heering, Orange, Ginger-ale Grenadine</i>	\$ 13.00
Manhattan Blanco: <i>El Jimador, Mezcal, White Vermouth</i>	\$ 14.00

BAR PLANNING TIPS

Not Everyone Drinks Wine

Yes, wine is classy, but it's not always approachable. Some people don't like it. Some people don't understand it, and some just prefer beer. Be sure to keep this in mind when the time comes time to plan your bar. We recommend having a beer or cider available as an option for these guests through the night.

Shots In Moderation

Some hosts are concerned about shots becoming an issue. We trust you know your guests best, and our staff are quite experienced in saying "no". If you're not inclined to offer guests the option to do shots, there is nothing wrong with that. Others feel shots go hand in hand with celebrations. If you're inclined, then we can allow shots to happen through the night, or we can allow them by request from the host.

Scrap The 'Special Cocktail' / Consider a Flight

While a featured cocktail may have been the 'thing' to do in the past, no one really drinks them. Might we suggest offering a tasting bar option? Allow your guests to explore the world of scotch, whiskey or gin. Our bartenders love to educate guests on some of these complex spirits, and your guests will love trying something new.

There's No Shame In A Cash Bar

We tend to find some clients are unsure about hosting a party with a cash bar. If it does not fit your budget to have an open bar all night, then there is nothing wrong with having guests bring cash. We have plenty of options for the host who wants to show a little hospitality by buying a round or three of drinks; our planners can help build a bar package that works for you and your budget.

We just recommend you let your guests know that there will be a cash bar portion to the event. We can also provide you with a menu that you can send in advance to give your guests an idea of the offerings for the night.

THE
HENLEY
ROOM