



NIAGARA FALLS
CONVENTION CENTRE

bar and ²⁰₂₃ wine list

plan to be impressed.



Host Bar

Domestic Beer

Imported Beer

Tallboy 473ml

Hard Seltzer 473ml

Oasthouse Draft

House Wine – glass

Premium House Wine – glass

Niagara Craft Spirits

Liqueurs

Non-Alcoholic

Host Bar Prices are subject to 13% HST and 18% service charge.

If the net consumption does not exceed \$500.00/bar, a labour charge of \$150.00/bar plus 13% HST will be applicable.

Cash Bar

Domestic Beer

Imported Beer

Tallboy 473ml

Hard Seltzer 473ml

Oasthouse Draft

House Wine – glass

Premium House Wine – glass

Niagara Craft Spirits

Liqueurs

Non-Alcoholic

Cash bar prices include 13% HST.

If the net consumption does not exceed \$500.00/bar, a labour charge of \$150.00/bar plus 13% HST will be applicable.



| Wine List

The Niagara Peninsula is the largest and oldest wine region in Canada. Located in Southern Ontario, it is bounded by Lake Ontario to the north, the Niagara River to the east, the Welland River to the south and the city of Hamilton to the west. Niagara is particularly well suited to cool climate grape varieties such as Riesling, Chardonnay, Gamay Noir, Pinot Noir and Cabernet Franc. The moderating effects of Lakes Ontario and Erie and the protective influence of the Niagara Escarpment, create a moderate temperature zone during the spring and summer growing seasons, making Niagara a prime grape growing region.

Henry of Pelham

RED

Baco Noir

A deep, dark red wine. Ripe flavours of currant and blueberry fruit. Spicy, rich and smooth. Toasty oak finish.

Sibling Rivalry Red

This wine is like three good friends out on the town: Merlot, Cabernet Franc and Gamay. It is dark, juicy and delicious, with lots of lush berry flavours

Pinot Noir

This delicate wine highlights the bright red berry, cola, and violet aromatics typically found in Niagara Pinot Noir.

WHITE

Pinot Grigio

A refreshing wine with white cranberry and melon flavours.

Sibling Rivalry White

Bright, white, and out of sight, this wine is not just another single varietal wine—it's the triumvirate of Riesling, Chardonnay and Gewürztraminer. Think lime citrus and apple freshness with a dash of lychee fruit, in that order.

Family Tree 'The Goat Lady' Chardonnay

Chardonnay fermented and aged in American oak for 7 months.

SPARKLING

Cuvee Catharine Brute

This wine is composed from the traditional grape varieties of Chardonnay and Pinot Noir to make a Niagara expression of a time-honoured wine style.





Chateau des Charmes

RED

Cabernet-Merlot, Estate Grown & Bottled

Medium-bodied with layers of flavours. It will remind you of dark chocolate, raspberry, and cassis.

Gamay Noir, Estate Grown & Bottled

Medium-bodied, easy-drinking red wine. It has a purplish red colour and will remind you of cherry and berry fruit on the nose.

Gamay 'Droit', St. David's Bench Vineyard

Classic Gamay characteristics, cherry flavours and a medium body style, also has warm spicy notes and a hint of smokiness. Canada's first vinifera vine was born right in our vineyard!

WHITE

Chardonnay Unoaked, Estate Grown & Bottled

A creamy, buttery texture with melon and pear flavours.

Peller Estate

RED

Trius Red

Deep purple black in colour with a lovely bouquet of ripe black currant, black cherry, vanilla, smoke, oak, and baking spice, along with a touch of charred wood and coffee bean.

WHITE

Trius Riesling

Clear and bright with a fresh clean aroma of white peach, melon, and Meyer lemon, with a touch of floral, tropical fruit, and mineral.

Aligoté, Estate Grown & Bottled

Our Aligoté will remind you of green apples and fresh pears on the nose while on the palate the minerality and zing of crisp acidity is mouthwatering.

Gewürztraminer, St. David's Bench Vineyard

Gewürztraminer translates to "the spicy grape" and our "Gew" is definitely spicy, but it also has an exotic bouquet of tropical fruits and lychee. It's smooth and rich with a distinctive and complex finish. There is just a touch of residual sugar, not to add sweetness but to round the mouthfeel.

SPARKLING

Brut Sparkling Wine, Méthode Traditionnelle

A classic blend of Chardonnay and Pinot Noir made in the traditional method. On the nose, it should remind you of lemon, lime and toasted bread. The creamy texture is punctuated by fine, persistent bubbles.

DESSERT

Cabernet Franc Icewine

The aroma renders the boldness of ripe red berries with complex notes of spice and the sweetness of rhubarb. Once sipped, the reward is that of an explosion of luscious red berries, delicate, yet complex spice and rhubarb with a lingering finish reminiscent of fresh limes.