

# 2023 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.

## **YULE LOVE THIS NEGRONI | \$14**

Sloe Gin, Sweet Vermouth, Campari

## **CHEER-RE | \$14**

Cherry Heering, Bombay gin, Luxardo Maraschino Liqueur

## **CRIMBLE COSMO | \$14**

Skyy Vodka, Triple Sec, Cranberry Juice, Lime Juice

## **CHRISTMAS IN CANCUN | \$14**

El Tequileno Reposado, Triple Sec, Coconut Syrup

2023

# Bar Service

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## Highballs (1oz)

### WELL LIQUORS

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

\$8

### ENHANCEMENTS

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

\$10

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## Beer and Coolers

### BEER, CIDER & CRAFT COCKTAILS

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

\$8

### LOCAL CRAFT BEER (473mL)

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

\$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.

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# 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

### 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

## 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

## **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

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# White Wine

## **ZOO WINE PRIVATE LABEL SAUVIGNON BLANC**

MENDOZA, ARGENTINA

Fresh citrus, grapefruit and green tangerine accompany tropical notes. Fruity flavour, that gives potency and persistence in the palate.

\$40

## **CAMPAGNOLA PINOT GRIGIO**

VENETO, ITALY

Light straw in colour. Aromas are fine, elegant, clean and intense. On the palate, it is dry with a pleasant green apple aftertaste.

\$50

## **VILLA MARIA SAUVIGNON BLANC**

MALBOROUGH, NEW ZEALAND

Fresh and vibrant aromas jump out of the glass, such as lemongrass, jalapeno peppers and fresh herbs. Ripe citrus and tropical fruit flavors make for a delicious drop.

\$60

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# White Wine

## **NOBAL VINES CHARDONNAY**

CALIFORNIA, USA

On the nose, aromas of ripe pear, pineapple and melon. On the palate, flavors of peach and coconut, with hints of lemon and toasty vanilla spice with a perfect balance of American oak.

\$60

## **CULMINA ESTATES SAUVIGNON BLANC/ SEMILLON**

BRITISH COLUMBIA, CANADA

This wine is pale gold, with an aroma of citrus and grass. The palate has flavors of canned pineapple, green apple with a touch of white peach and oak.

\$70

## **CHATEAU DE FUISSE MACON-VILLAGE**

BURGUNDY, FRANCE

Chateau Fuisse is located in the heart of Macon, the southernmost part of Burgund. In this famous region, the Vincent family, owners of the Chateau since 1862. Bright gold in colour, with aromas of white flowers and citrus notes. A medium-bodied wine with nice acidity and balance on the palate.

\$85

## **PLANETA CHARDONNAY**

SICILY, ITALY

A slight mineral touch harmoniously combines the flavour of ripe yellow peaches, acacia honey and marzipan with peaty, cereal and toasted aromas which appear at the powerful and balanced finish.

\$120

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# Red Wine

## **ZOO WINE PRIVATE LABEL CABERNET SAUVIGNON**

MENDOZA, ARGENTINA

Eucalyptus and pepper add to the complexity the presence of red and black fruits. On the palate, black pepper, and sweet tannins its softness transforms it into a delicate and elegant wine.

\$40

## **CHATEAU ST. MICHELLE CABERNET SAUVIGNON**

COLUMBIA VALLEY, USA

Robust and fleshy, the Cabernet Sauvignon majority has a shared élevage between French and American oak casks, a third of which are new. Blackberry and cassis are flavours to be enjoyed with this elegant drop.

\$70

## **RED PURO MALBEC**

MENDOZA, ARGENTINA

Dark purple blue in colour with a charge of sweet blueberry and violet on the nose. The palate shows warmth and plenty of ripe, dark fruit, with shavings of milk chocolate and a touch of vanilla. There is an elegant, balanced structure with notes of French Oak marked by spicy undertones.

\$55

## **BRAMOSA CHIANTI CLASSICO**

TUSCANY, ITALY

Aromas of Strawberries and rose petals with a touch of spice. A deep ruby color and intense aromas of cherry and red berry, this Chianti Classico balances ripe fruit and acidity with notes of spice.

\$60

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# Red Wine

## **FOURNIER "F" DE FOURNIER PINOT NOIR**

LOIRE VALLEY, FRANCE

Made from young vines grown on clay-sandy and clay-limestone soils, we look for the ideal balance between the vibrant red fruit flavours and a silky, juicy palate. It is a benchmark of cool climate French Pinot Noir recognized by numerous awards.

\$65

## **BRANCAIA TRE**

TUSCANY, ITALY

Dry, medium-bodied, and spicy with black cherry, crushed raspberry, citrus zest and cedar brush spice flavours creamy on the palate. Tannins are juicy.

\$80

## **LAN GRAND RESERVA**

RIOJA, SPAIN

These graceful red offers density and freshness, with a smooth texture carrying cherry, dried currant, licorice, tea and citrus peel flavours. The tannins are well-integrated, with bright acidity. Graceful. Oak balance is so perfectly restrained.

\$80

## **MOUNT VEEDER CABERNET SAUVIGNON**

NAPA VALLEY, USA

This is a true flagship wine. Concentrated fruit flavours and integrated tannins introduce a rich, full-body structure. Sweet fruit is balanced with acidity and savory notes of leather and wet stone, ending with a lengthy finish of dark berry, baking spice, and mocha.

\$135

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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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