# Bar Service

2025

## Highballs

#### WELL LIQUORS

Vodka: Gin: White Rum: Whiskey: Tequila: Bourbon:

Skyy Bombay Sapphire Captain Morgan's White Spiced Rum: Captain Morgan's Spiced Canadian Club El Tequileño Reposado Bulleit

#### **\$8** (1oz)

#### **ENHANCEMENTS**

Vodka: Wild Life Wild Wolf Whiskey: Crown Royal Scotch: Glenlivet 12 yr Gin: Wild Life Rundle Bar Gin Tequila: Casamigos Blanco Bourbonish: Woodford Reserve Rum: **Bumbo** Original

**\$10** (1oz)

## Beer

#### BEER

Moosehead: Lager/Cracked Canoe Corona

#### \$8

#### CIDER AND CRAFT/READY TO DRINK COCKTAILS

Angry Orchard Cider Wild Life Craft Cocktails: Problem Bear/Let 'R Buck Olé: Chili Mango/Paloma

#### \$10

#### LOCAL CRAFT BEER

Artisan Local Craft (rotational) Annex A Moment in the Sun Annex Amber Ale Annex Forward Progress Ale Fernie What the Huck

\$10 (473ml)

## Wine by the Glass

#### TRULY WILD SAUVIGNON BLANC

Calgary Zoo exclusive private label white wine from Mendoza, Argentina

#### **\$8** (50z glass)

#### TRULY WILD CABERNET SAUVIGNON

Calgary Zoo exclusive private label red wine from Mendoza, Argentina

**\$8** (50z glass)

#### **ELEVATED WINE** (rotational)

Red / White

\$10 (5oz glass)

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39

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# Cocktails and Zero Proof Options

2025

## Zoo Cocktails

#### **PEACOCK MARGARITA** El Tequileño, Blue Curaçao, butterfly flower simple syrup, lime juice

**SHAFT** Skyy Vodka, Kahlua, cold brew, oat milk

**ZOO OLD FASHIONED**Bulleit Bourbon, brown sugar simple syrup, bitters\$12 (2oz)

# Non-alcoholic

Soft Drinks and Juices **\$4** 



# **Classic Specialty Cocktails**

Mojito: classic, raspberry, coconut, or passionfruit Grey Hound Classic Martini Cosmopolitan Violette French 75 Espresso Martini Ranch Water

Add up to 2 specialty cocktails to your event.

If you have an idea of a specialty cocktail let us know and we will work with our team to make it happen.

# Zero Proof Cans

Atypique: Gin & Tonic/Amaretto Sour/Sparkling Red Sangria Rotational Non- alcoholic Beer Olé: Chili Mango/Paloma

\$7

## Zero Proof Crafted Cocktails

### FAUX 75

A non-alcoholic twist on a classic. Atypique Gin & Tonic, lemon juice, butterfly pea flower simple syrup

### NON-ALCOHOLIC APEROL SPRITZ

Undone non-alcohoiic Italian Bitter Aperitif, Angostura Bitters, tonic

## NON-ALCOHOLIC BLUE MARGARITA

Undone non-alcohoiic Smokey Mezcal, butterfly pea flower simple syrup, Blue Curaçao syrup, lime Juice

\$7

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# White Wine and Sparkling

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#### ZOO WINE PRIVATE LABEL SAUV. BLANC MENDOZA, ARGENTINA

Fresh citrus, grapefruit and green tangerine accompany tropical notes. Fruity flavors, 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 SAUV. BLANC

MARIBOROUGH. 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

## **11TH HOUR CHARDONNAY**

CALIFORNIA, USA

This wine offers a bouquet of ripe apple, pear, and citrus, enhanced by subtle hints of vanilla and toasted oak. Its well-rounded texture and balanced acidity create a smooth, linaerina finish.

\$50

## **BLASTED CHURCH - HATFIELD'S FUSE VQA**

#### OKANAGAN VALLEY, CANADA

This wine features a medley of tropical fruit, citrus, and floral aromas. Enjoy its balanced acidity and smooth finish, showcasing the distinctive terroir of Canada's Okanagan Valley.

\$70

#### FUISSE MÂCON VILLAGES BURGUNDY, FRANCE

This wine features fresh citrus, grapefruit and green tangerine notes delivered with tropical notes. If has a crispy finish leaving lingering fruity flavours.

\$80

#### BURROWING OWL CHARDONNAY OKANAGAN VALLEY, CANADA

This wine features rich notes of apple, pear, and vanilla with a hint of oak. Enjoy its balanced acidity and creamy finish, showcasing the exceptional quality of Canada's Okanagan Valley.

\$110

# Sparkling

## VILLA MARCHESI PROSECCO

VENETO, ITALY

This wine features fresh notes of green apple, pear, and white peach. Enjoy its fine bubbles and crisp finish, capturing the lively spirit of Italy's Veneto region.

\$50

# FAUSTINA ROSÉ BRUT

RIOJA, SPAIN

This wine features fresh red berry and delicate floral aromas. Enjoy its lively bubbles and crisp finish, capturing the vibrant essence of Spain's Rioja region.

\$55

#### **VEUVE CLICQUOT**

CHAMPAGNE, FRANCE

This wine features vibrant notes of apple, citrus, and toasted brioche. Enjoy its fine bubbles and balanced finish, exemplifying the elegance of France's Champaane region.

\$115

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# Red and Rosé Wine

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### 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

#### UMA COLLECTION MALBEC

MENDOZA, ARGENTINA

This wine features bold blackberry, plum, and subtle spice aromas. Enjoy its smooth tannins and rich finish, highlighting the vibrant character of Argentina's Mendoza region.

\$45

#### GERARD BERTRAND CORBIERES

#### LANGUEDOC-ROUSSILLON, FRANCE

With vibrant aromas of ripe black fruits, subtle pepper, and herbal notes, it offers a harmonious blend of richness and finesse. The balanced tannins and lingering finish make it a sophisticated choice for any wine enthusiast.

\$50

#### HENRY OF PELHAM BACO NOIR

NIAGARA PENINSULA, CANADA

This wine features ripe dark fruit, smoky, and earthy aromas. Enjoy its bold structure and smooth finish, showcasing the unique terroir of Canada's Niagara Peninsula.

\$55

#### **CHATEAU STE MICHELLE CABERNET SAUVIGNON** WASHINGTON STATE, USA

This wine offers a rich tapestry of blackcurrant, cherry, and subtle notes of cedar and vanilla. With its structured tannins and well-balanced acidity, it delivers a refined and lasting finish.

\$60

#### **GREY MONK MERLOT**

#### OKANAGAN VALLEY, CANADA

This wine features ripe plum and berry flavors with hints of chocolate and a touch of spice. Its supple tannins and balanced acidity create a harmonious, velvety finish.

\$80

#### **BURROWING OWL CABERNET FRANC**

OKANAGAN VALLEY, CANADA

This wine reveals vibrant notes of red berries, ripe plum, and subtle herbal undertones, complemented by a touch of pepper and oak. Its elegant structure and smooth tannins provide a refined and lingering finish.

\$110

## GÉRARD BERTRAND CÔTE DES ROSES ROSÉ

LANGUEDOC, FRANCE

This elegant wine features delicate notes of fresh strawberries, citrus, and a hint of floral essence. Its vibrant acidity and smooth texture offer a beautifully balanced and sophisticated experience.

\$70

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# Beverage Service

TRADITIONAL HOME

Pitcher: \$25 Serves 8-10

Cylinder: \$115 Serves 50

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Cylinder: \$115 Serves 50

Upgrade to herb infused

*lemonade: +\$1/guest* 

**BREWED ICED TEA** 

## 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: \$70 Serves 50

#### OLD FASHIONED 100% FRUIT JUICE LEMONADE

Apple, orange or cranberry Pitcher: \$35 Serves 8-10 Cylinder: \$150 Serves 50

#### FRUIT PUNCH

Pitcher: \$35 Serves 8-10 Cylinder: \$150 Serves 50

Serving suggestions based on average consumption.

ALCOHOLIC

BEVERAGE

CYLINDERS

in a self-serve

Delicious drinks

cylinder. Choose from vodka

and Zoo Grown

fresh fruit sangria

and pineapple

\$250 Serves 50

herb infused

(red, white or

rosé) or rum

punch

lemonade,

## **Individual Beverages**

SOFT DRINKS Assorted Varieties \$3/can

## JUICES Assorted Varieties \$4/bottle

INDIVIDUAL MILK White or Chocolate \$3/carton

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