

2025 HOLIDAY DRINKS MENU

Spice up your party with a festive twist - choose any of these drink specials to add an exciting burst of flavours and holiday cheer!

Cocktails \$14

CAFÉ NOËL

Skyy Vodka, peppermint schnapps, Kahlua, oat milk 2oz

FROSTED COSMO

Skyy Vodka, ice wine, Grand Marnier, lemon juice, cranberry juice 2oz

OLD SAINTE FASHIONED

Bulliet bourbon, Hemins cherry liqueur, walnut bitters, cinnamon simple syrup 2oz

Holiday Cylinders \$250

HOLIDAY PUNCH

White rum, spiced rum, assorted fruit juices, ginger ale, cherry syrup

HOLIDAY SANGRIA

Red or white wine, Grand Marnier, fruit juices, cinnamon simple syrup, cinnamon sticks, cranberries, orange wheels

SPICED MULLED WINE LEMONADE

Homemade spiced mulled wine, lemonade, orange and lemon wheels

YULE MULE

Vodka, gingerale, lime juice, cranberry juice, rosemary, cranberries

2025 Bar Service

Highballs (1oz)

WELL LIQUORS

Vodka: Skyy
Gin: Bombay Sapphire
White Rum: Captain Morgan's White
Spiced Rum: Captain Morgan's Spiced
Rye: Canadian Club
Tequila: El Tequileño
Bourbon: Bulleit

\$8

ENHANCEMENTS

Vodka: Wild Life Wild Wolf
Rye: Crown Royal
Scotch: Glenlivet 12 yr
Bourbonish: Woodford Reserve
Tequila: Casamigos Blanco
Gin: Wild Life Rundle Bar Gin
Liqueurs: Baileys / Grand Marnier
Rum: Bumbu Original

\$10

Beer and Coolers

BEER, CIDER & CRAFT COCKTAILS

Budweiser
Bud Light
Corona
Angry Orchard
Wild Life Craft Cocktail: Problem Bear/Let 'R Buck
Olé: Chili Mango/Paloma

\$8

LOCAL CRAFT BEER (473mL)

Annex Ales A Moment in the Sun
Annex Ales Forward Progress Pale Ale
Fernie Brewing What the Huck
Artisan Local Craft **ROTATIONAL**

\$10

Zero Proof Cans \$7

Atypique Gin & Tonic
Rotational Non-Alc Beer
Olé: Non Alc - Paloma

Zero Proof Cocktails \$7

CHERRY CHAUFFEUR

Non-alcoholic Aperol, cherry syrup, cherry bitters, tonic

JAVA JOY

Cold brew, coconut syrup, oat milk

WINTER REFRESHER

Sparkling apple cider, cranberry juice, lemon juice, cinnamon

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.

2025

Bar Service

House Wine by the Glass (5oz)

CAMPAGNOLA DELLA CASA BIANCO

VENETO, ITALY

A crisp and elegant white from Italy's Veneto, the Campagnola Della Casa Bianco offers a fresh, fruity bouquet with delicate notes.

Its dry, harmonious palate is clean and subtly vibrant, a perfect expression of sophisticated Italian winemaking.

\$8

CAMPAGNOLA DELLA CASA ROSSO

VENETO, ITALY

A harmonious red from Italy's Veneto. It presents a fresh, elegant bouquet of red fruits, leading to a dry, clean palate with a subtly bitter finish.

This wine embodies sophisticated Venetian winemaking.

\$8

Wine by the Glass (5oz)

ELEVATED WINE (RED/WHITE)

ROTATIONAL

Both red and white wine selections are rotational and will be decided by our team.

\$10

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Sparkling Wine and Rosé

VILLA MARCHESI PROSECCO

DOC 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

FAUSTINO 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

BERTRAND COTE 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

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 Champagne region.

\$115

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White Wine

HOUSE WHITE: CAMPAGNOLA DELLA CASA BIANCO

VENETO, ITALY

A crisp and elegant white from Italy's Veneto, the Campagnola Della Casa Bianco offers a fresh, fruity bouquet with delicate notes.

Its dry, harmonious palate is clean and subtly vibrant, a perfect expression of sophisticated Italian winemaking.

\$40

11TH HOUR CHARDONNAY

CALIFORNIA, U.S.A.

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, lingering finish.

\$50

CAMPAGNOLA PINOT GRIGIO

VENETO, ITALY

This wine features crisp green apple, pear, and citrus aromas. Enjoy its vibrant minerality and clean finish, showcasing the Veneto region's unique terroir.

\$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

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

FUISSÉ MÂCON-VILLAGES

BURGUNDY, FRANCE

This wine features fresh citrus, grapefruit and green tangerine notes delivered with tropical notes. It 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

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Red Wine

HOUSE RED: CAMPAGNOLA DELLA CASA ROSSO

VENETO, ITALY

A harmonious red from Italy's Veneto . It presents a fresh, elegant bouquet of red fruits, leading to a dry, clean palate with a subtly bitter finish.

This wine embodies sophisticated Venetian winemaking.

\$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

GÉRARD BERTRAND CORBIÈRES

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

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Red Wine

CHATEAU STE MICHELLE - CABERNET SAUVIGNON

WASHINGTON STATE, U.S.A.

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

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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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