2026 HOLIDAY DRINKS MENU

Add an exciting mixture of flavours to your holiday event and give it a bit of holiday fun with these drink specials.

Cocktails $14

SUGAR PLUM SOUR

Wildlife Rundle Bar Gin, plum wine, plum bitters, cinnamon simple syrup, lemon juice

FROSTED CRANTINI

Eau Claire Clear Water Vodka, white port, cranberry juice

CIGAR LOUNGE OLD FASHIONED

Bulliet Bourbon, Averna Amaro, Turkish Tobacco Bitters

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

2026

Bar Service

Highballs (1oz)

WELL LIQUORS

Vodka: Eau Claire Clear Water
Gin: Eau Claire Flourish
White Rum: Captain Morgan's White
Spiced Rum: Captain Morgan's Spiced
Whiskey: Eau Claire Stampede Rye
Tequila: El Tequileño Reposado

$9

ENHANCEMENTS

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

$11

Beer and Coolers

BEER, CIDER & CRAFT COCKTAILS

Budweiser
Bud Light
Corona
Eau Claire Dill Pickle Caesar
Wild Life Craft Cocktails: Problem Bear/ Let 'R Buck
Olé: Chili Mango/Paloma

$9 and $11

LOCAL CRAFT BEER (473mL)

Artisan Local Craft ROTATIONAL
Annex A Moment in the Sun
Eighty-Eight Brewing Wavepool Tropical IPA
Fernie What the Huck
Village Cider

$11

Zero Proof Cans $7

Rotational Non- alcoholic Beer
Olé: Chili Mango/Paloma
Wild Life Silent Flight

Zero Proof Cocktails $8

CHERRY CHAUFFEUR

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

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.
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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.

$9

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.

$9

Elevated Wine by the Glass (5oz)

WILDER INSTITUTE NORTHERN LEOPARD FROG SAUVIGNON BLANC

MENDOZA, ARGENTINA

Sourced from high-altitude vineyards at the 34th parallel in Mendoza's Cuyo region, this vibrant Sauvignon Blanc bursts with fresh aromas of lime zest, passion fruit, and green apple, accented by subtle herbal and grassy notes. Crisp and lively on the palate, it delivers bright citrus and tropical flavors, balanced by refreshing acidity and a clean, mineral-tinged finish—pure, elegant expression of cool-climate Argentine Sauvignon Blanc. A portion of proceeds from every bottle help fund the Wilder Institute's ongoing conservation programs in Canada and beyond.

WILDER INSTITUTE WHOOPING CRANE MALBEC

MENDOZA, ARGENTINA

Hailing from the sun-kissed vineyards of Mendoza in Argentina's renowned Cuyo region, this expressive Malbec Reserva bursts with marmalade-like aromas of ripe cherry and blackcurrant, layered with inviting notes of vanilla and dark chocolate. A portion ofeach purchase goes towards. A portion of proceeds from every bottle help fund the Wilder Institute's ongoing conservation programs in Canada and beyond.

$11

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Sparkling Wine

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

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.

$65

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 vibrant Italian white wine crafted from select varietals, delivering a crisp and refreshing profile with lively notes of citrus zest, green apple, and delicate pear. Subtle floral hints and a clean, mineral-driven finish make it elegantly balanced and versatile.

$45

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$48

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.

$55

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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.

$65

FUISSÉ 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

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Red Wine

HOUSE RED: CAMPAGNOLA DELLA CASA ROSSO

VENETO, ITALY

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This wine embodies sophisticated Venetian winemaking.

$45

WILDER INSTITUTE WHOOPING CRANE MALBEC

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$48

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.

$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.

$55

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 CAFFÈ MONTE 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

Coconut pineapple
Citrus rush
Spa water
Ginger melon
Lemongrass jasmine

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

Cylinder: $115
Serves 50 guests on average

UPGRADE TO:

HERB INFUSED LEMONADE

add $1/ guest

TRADITIONAL HOME BREWED ICED TEA

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

$4

ASSORTED BOTTLED JUICE (300mL)

$4

INDIVIDUAL CARTONS OF WHITE OR CHOCOLATE MILK

$4

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