



York Downs Golf & Country Club 2009 Banquet Menus



Our suggestions are just a few of the creative menus that York Downs Golf and Country Club has to offer. We invite you to mix and match any of our breakfast, lunch, dinner, or reception items to suit the tastes of you and your guests

York Downs has a fine reputation when it comes to providing quality service, and quality product. We offer the ambiance of a private club setting, along with very competitive prices.

Our professional and highly skilled staff will be more than pleased to assist you in planning your next event

Michael P. Rosano
Executive Chef

Anna Smith
Catering & Beverage
Manager

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Clubhouse Manager

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CATERING TERMS AND CONDITIONS

GENERAL

1. You will be responsible for your guests who will comply with the rules and regulations of York Downs Golf & Country Club.
2. The Member and his/her guests will be responsible for any misuse, damage or losses sustained to the premises of the club incurred as result of the member's or his/her guest's conduct.
3. Guests attending a private function are not entitled to use other York Downs G & CC facilities unless authorized in advancement by Management. This does not apply for sporting events with food and beverage service.
4. Members are advised they must apprise themselves and their guests of the Club's dress code policy and be responsible for the implementation of this policy. In private function areas, York Downs G & CC maintains a formal dress code at all times whereby Men are expected to wear jacket and ties. Ladies are expected to wear correspondingly appropriate attire of dresses, business, or pant suits. **NO JEANS**, denim, shorts, golf, shirts, open shoes, sandals, or athletic attire are permitted in private function areas at any time. A formal dress code is in effect at all times in the Dining Room. If you have any questions regarding the dress code, please contact the Catering Manager.
5. In the case of meetings or other functions, all meeting supplies, papers and books must be contained within the room. An additional Fee will be applied to your invoice for the use of any office or media equipment supplied by Yorkdowns G&CC. Fee's will be based upon items:

~ Flip Charts & Marker's	\$ 25.00
~ LCD Projector & Screen	\$100.00
6. Club policy requires that there be neither advertising nor publicity of the Club premises through any public media. The Club's name (in any form) may not be used without prior written approval. Failure to observe this policy may result in cancellation of the booking.
7. Cellular phones are not permitted within the clubhouse; they must be used outside or in the parking lot area.
8. Smoking is not permitted within the clubhouse; there are designated areas outside if you should do so.

Menu Selection & Attendance Guarantee

9. Menu selection must be submitted at least **4 weeks** in advance and a **guaranteed** number of persons is required a minimum of **3 working days in advance of the scheduled function**. If the guaranteed number has not been received, the billing will be made out of the number of persons for which the function was originally booked or the actual number of persons in attendance, whichever is greater. The Club reserves the right to provide an alternate function room be suited to the group should the number of guests attending the function differ from the original number quoted.

10. With the exception of wedding and birthday cakes, the Club does not permit food or alcoholic beverages to be brought into the Club without prior authorization from the Manager. **York Downs G&CC does not permit any leftover food or beverage to be removed from the Club's premises.**

Liquor Policy

11. York Downs G&CC complies with the regulations of the Liquor License Act of Ontario and will be strictly enforced at all times. York Downs G&CC reserves the right to refuse the service of alcoholic beverages to any person whom they feel are intoxicated or under age. Proper Photo identification rules are strictly enforced.

Deposit and Payment

12. For Non Members, York Downs G&CC requires a \$1000.00 Non-refundable deposit upon confirmation of the booking. Prices are subject to the following taxes unless otherwise noted – 8% Provincial Sales Tax on all food purchases. 10% Provincial Sales Tax on all alcoholic beverage purchases, 5% Goods and Services Tax on all purchases and 15% gratuity Fee.

Entertainment & Decorations

13. All arrangements for entertainment will be agreed to in advance with the Management of York Downs G&CC

Socan Fee is applicable to events for your right to play music which is copyrighted. This fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and will be applied to your invoice.

1 - 100 People - Event without dancing -	\$20.56	Event with dancing -	\$41.13
101 - 300 People	\$29.56		\$59.17
(plus 5% G.S.T)			

14. Personal decorations are permitted by York Downs G&CC with the approval of the Manager. York Downs G&CC does not allow confetti or rice. An extra cleaning charge of \$150.00 will be applied to your invoice

Signature & Name

Date

Breakfast Menu

THE CONTINENTAL

Freshly Baked Danish Pastries, Muffins & Croissants
Butter and Preserves
Assorted Juices, Coffee & Tea
\$11.00

MORNING WELLNESS

Orange Juice
Low-Fat Muffins
Selection of Cold Cereals with Skim Milk
Seasonal Fresh Fruit
Individual Fruit Yogurt
Coffee & Tea
\$16.25

YORK DOWNS BREAKFAST (plated)

Orange Juice
Fluffy Cheddar Omelet
Bacon and Sausage
Home fried Potatoes
Toast with Preserves
Coffee & Tea
\$16.25

BAGEL BREAKFAST

Orange Juice
Plain, Poppy seed and Dark Rye Bagels
Cream Cheese, Smoked Salmon
Seasonal Fresh Fruit
Coffee & Tea
\$14.35

BREAKFAST BUFFET (MINIMUM 25 PEOPLE)

Selection of Juices
Danish Pastries, Muffins and Croissants
Scrambled Eggs
Bacon, Sausage and Ham
Home fried Potatoes
Fresh Fruit Salad
Coffee & Tea
\$19.85

All items listed above are priced per person
The above prices are subject to PST, GST and a 15% gratuity fee

Breaks and Snacks Selections

Sliced Seasonal Fresh Fruit	\$5.75/person
Individual Fruit Yogurt	\$2.00/ea
Scones with Preserves	\$2.10/ea
Assorted Muffins, Danish, and Croissants	\$32.00/dozen
Bagels with Smoked Salmon and Traditional Garnishes	\$9.75/person
Coffee, Tea, and Decaffeinated	\$2.25/ea
Soft Drinks	\$2.25/ea
Juices (Orange, Grapefruit, Apple, Cranberry) Litre Craft	\$10.95/Litre
Banana Walnut Bread or Carrot loaf	\$2.25/person
Jumbo Assorted Cookies (Chocolate Chunk, Oatmeal Raisin, White Chocolate & Macadamia, Peanut Butter, Double Chocolate Chunk)	\$15.95/dozen
Assorted Squares (Brownies, Nanaimo Bars, Triple Berry Squares)	\$24.00/dozen
Basket of Potato Chips, Pretzels	\$5.00/basket
Bowl of Peanuts	\$7.00/bowl

All items listed above are priced per person unless otherwise noted.
The above prices are subject to PST, GST and a 15% facilities fee.

Luncheon Menu

LUNCH SELECTION # 1

Tomato and Roasted Red Pepper Soup

Chicken and Mushroom Crepes
with fresh steamed asparagus and mornay sauce
Trio of Fruit Sorbet

with fresh seasonal berries

\$24.75

LUNCH SELECTION # 2

Spinach, Strawberry and Goat Cheese Salad
with candied pecans and raspberry vinaigrette

Wild Flower Honey and Ginger Glazed Atlantic Salmon
with vanilla butter sauce

Home made Tiramisu with Chocolate Biscotti

\$30.50

LUNCH SELECTION # 3

Asparagus and Stilton Soup

Oven Baked Meat or Vegetarian Lasagna
accompanied by Caesar salad

Carmel-Apple Crumble
with vanilla bean ice cream

\$26.75

LUNCH SELECTION # 4

Grape Tomato and Cherry Bocconcini Salad

Simmered Steak and Wild Mushroom Pie
with organic seedling salad

Demerera Crusted Crème Brulee

\$28.95

All Selections are accompanied with Flatbreads, Assorted Rolls, and Creamery Butter
All Main entrees are accompanied with our house medley of fine French Green Beans,
Carrot Battonette, and Bell-Pepper Spears
All items listed above are priced per person
The above prices are subject to PST, GST and a 15% gratuity fee

Working Luncheons

(All luncheons require a minimum of 10 people)

WORKING LUNCH #1

Chilled Gazpacho or Soup of the Day

Assorted Panini, Croissants and Sourdough Rolls
filled with ham and cheese, tuna, roast beef, egg salad,
sliced chicken and salmon salad

Red skin potato salad, mixed green salad

Assorted squares and cookies

\$22.25

WORKING LUNCH #2

Chilled Vichyssoise or Hot Potato and Leek Soup

Open Faced Sandwiches (3 per person)
Topped with Roast Beef and Horseradish, Sliced Chicken
With Mango, Egg Salad, Ham and Julienne of Swiss Cheese,
Smoked Salmon with Bermuda Onion and Capers

Grilled Vegetable Tri-coloured Penne Salad

A Selection of Pastries

\$22.95

WORKING LUNCH #3

Vegetable Crudités, Caesar Salad

Chicken and Pineapple Salad, Grilled Tuscan Vegetables and Asiago
Baby Shrimp and Papaya wrapped in Assorted Flour Tortillas

Sliced Fresh Fruit, Assorted Cookies & Squares

\$25.00

Working Luncheons include Coffee, Decaffeinated Coffee or Tea

All items listed above are priced per person

The above prices are subject to PST, GST and a 15% gratuity fee

Working Luncheons

(All luncheons require a minimum of 10 people)

WORKING LUNCH #4

Foccaccia and Italian Rolls

Vegetable Crudités, Caesar Salad

Traditional Meat Lasagna Al Forno

Individual Tiramisu

\$26.75

WORKING LUNCH #5

Assorted Rolls

Vegetable Crudités, Mixed Green Salad

Homemade Chicken Pot Pie

Fresh Fruit Salad, Nanaimo Bars

\$27.00

Working Luncheons include Coffee, Decaffeinated Coffee or Tea

All items listed above are priced per person

The above prices are subject to PST, GST and a 15% gratuity fee

Cocktail Reception

Cold Selection

Thai Chicken and Vegetable Lettuce Wrap	\$25.00
Smoked Capon and Tropical Fruit Skewers	\$25.00
Bruschetta on Toasted Foccacia Wedge	\$25.00
Tuna Tartar on Belgian Endive Spears	\$25.00
Beef Tenderloin Carpaccio on Crostini	\$25.00
Creamed Stilton with Candied Pecan	\$25.00
Smoked Salmon & Cream Cheese Pinwheel on Pumpernickle	\$25.00
Mini Pita with Crab Salad	\$25.00
Cucumber Coins with Creamed Sundried Tomato & Baby Shrimp	\$25.00
Prosciutto Tower with Cantalope	\$25.00
Gulf Shrimp Wrapped in Snow Pea	\$25.00
Curried Crab Spoon with Lotus Chip	\$25.00
Grilled Vegetable and Goat Cheese Tortilla Wrap	\$25.00
Assorted Vegetarian California rolls	25.00
Assorted Seafood Sushi	\$27.00

Hot Selection

Chevre and Smoked Salmon Mini Quiche	\$25.00
Crab & Corn Cakes	\$25.00
Gingered Vegetable Monsoon Spring Rolls	\$25.00
Moroccan Chicken in Phyllo	\$25.00
Leamington Mushroom Turnovers	\$25.00
Peking Duck and Ginger Wontons	\$25.00
Mini Virginia Ham Croissant	\$25.00
Pizzette with Spicy Sausage	\$25.00
Panchette-Wrapped Sea Scallops	\$25.00
Poppy Seed Sausage Rolls	\$25.00
Spicy Vegetable Samosa	\$25.00
Mini Beef Wellington	\$25.00
Coconut Shrimp Bali Hai	\$27.00
New Zealand lamb chop-cycles	\$36.00

All the Cold and Hot selection are priced per dozen

The above prices are subject to PST, GST and a 15% gratuity fee

Cocktail Reception a la Carte

Finger Sandwiches

Black Forest Ham and Swiss Cheese, Egg Salad, Chicken Breast, Tuna,
Salmon Salad and Roast Beef (based on three fingers per person)

\$22.50 per dozen

Flour Tortilla Pinwheels

Asparagus and Red Pepper with Cream Cheese, Baby Shrimp,
Chicken Salad, Smoked Salmon and Cream Cheese

\$22.50 per dozen

Open Face Sandwiches:

Roast Beef and Horseradish, Sliced Chicken with Mango, Egg Salad,
Ham and Swiss Cheese, Smoked Salmon with Bermuda Onion and Capers (based
on three pieces per person)

\$44.00 per dozen

Vegetable Crudit  with a Roasted Red Pepper Dip

\$3.50 per person

Cheese Board

A Selection of Imported and Domestic Cheeses with Assorted Biscuits,
Grapes and Strawberries

\$8.95 per person

Side of Smoked Salmon (serves 20)

with Pumpernickel, Bermuda Onion, Capers and Lemon

\$125.00

Smoked Fish Mirror (serves 50)

Selection of Gravlox, Smoked Salmon, Rainbow Trout and Peppered Mackerel,
Dilled Mustard Sauce, Cream Cheese, Bermuda Onion, Capers, Lemon,
Sliced Light and Dark Rye

\$360.00

The above prices are subject to PST, GST and a 15% gratuity fee

Themed Food Stations

OYSTER ON THE HALF SHELL

Freshly Shucked Oysters
cocktail sauce, peppered vodka, spicy tomato-coriander salsa
red wine and shallot sauce, worcestershire sauce, tabasco and lemon
Market Price

PASTA BAR

Fresh Pasta and Sauce of your Choice
with a selection of fresh ingredients including
mushrooms, red and yellow peppers, Bermuda onions, olives
broccoli, cauliflower, sun dried tomatoes, Italian sausage, prosciutto.
grilled chicken, shrimp and clams
\$20.75 per person

STIRFRY STATION

Your choice of Shrimp, Scallops, Chicken, Beef Tenderloin and Sauces
stir- fried with Oriental vegetables and noodles
\$20.95 per person

BEEF TENDERLOIN CARVING STATION

Carved Roasted Canadian AAA Beef Tenderloin
served on mini kaisers
with horseradish, selection of mustards, mayonnaise
sliced onions and gherkins
\$21.85 per person

BARBECUE STATION

(Choice of 3 items)
Your choice of Grilled Striploin Steaks, Shrimp
chicken breast, ribs and filet of Atlantic salmon
with corn on the cob, fresh vegetables and baked potato
\$39.75 per person

Above pricing includes cost of Station Chef(s)

All above stations must have a minimum of 25 people
The above prices are subject to PST, GST and a 15% gratuity fee



Soups

Forest Mushroom Pottage with Chive Foam

Butternut Squash and Caramelized Apple Soup with Maple Drizzle and Apple Chips

Oven Roasted Tomato and Red Pepper Soup, Drizzled with Basil Oil

Tea Smoked Muskovy Duck and Shitake Mushroom Consommé

Asparagus Soup with Stilton Crostini

Celery Root, Watercress and Pear Soup with Honey Roasted Pecans

Crab and Corn Chowder with Coriander Cream

Shrimp Bisque with Crisp Wonton

Roasted Pumpkin Bisque with Foie Gras Brioche Crouton

Sweet Potato and Leek Soup with Root Vegetable Crisps

\$5.25 Each



Salads

Baby Spinach, Candied Rhubarb, Bartlett Pear and Feta Cheese
with citrus-wild flower honey vinaigrette

Bundled Trio of Radicchio, Endive and Baby Romaine
with toasted Pine nuts, mission figs & sherry-shallot vinaigrette

Baby Romaine Caesar, Focaccia Crouton Triangle, Crisp Pancetta,
and parmesan tulle with roasted garlic Caesar dressing

Papaya and Mango with Cookstown Greens and Seedlings,
tossed with roasted cashews and Thai basil-pineapple vinaigrette

Mesculin Salad, Roasted Fennel, Dried Apricot, Crisp Double Smoked Bacon
drizzled with aged balsamic vinaigrette

\$7.95 each



Hot Appetizers

Pancetta Wrapped Atlantic Cod on French Beluga Lentils
and caramelized pear salad with port reduction

Goat Cheese and Roasted Vegetable Strudel
paired with seedling, yellow and red oven dried tomato salad and balsamic
reduction

Sesame Crusted Ahi Tuna Roll "Nicoise Style"
accompanied by fingerling potato, French beans, quail eggs and olives

Pecan Crusted Lamb Loin with Grain Mustard Dressing,
fire roasted asparagus, and micro greens salad

Stuffed Prosciutto Wrapped Ontario Quail, Filled with Woodland Mushrooms
on Panko crusted risotto cake with vanilla bean buerre blanc

\$12.95 Each



Entrees

Pan Seared Salmon with Pineapple Chutney and Black Bean Sauce,
paired with jumbo shrimp and scallop skewer
\$28.25

Grilled Ontario Cornish Hen with Sage Crust
apple, oven dried cherry, red onion chutney
\$32.85

Stuffed Pan Seared Chicken Supreme
filled with Oka cheese and sundried apricots served with tarragon jus
\$28.25

Herb and Shallot Crusted Medallion of AAA Beef Tenderloin
with aged port-black truffle glaze
\$39.95

Slow Roasted Dijon Crusted Alberta Prime Rib
with Yorkshire pudding and pan jus
\$32.85

All selections are accompanied with Flatbreads, Assorted Rolls and Butter
All entrees are accompanied by appropriate seasonal vegetables and starches
All items listed above are priced per person
The above prices are subject to PST, GST, and a 15% gratuity fee.



Entrees

Phyllo Wrapped Halibut with Oven Dried Tomato & Caramelized Leek
saffron-shallot butter sauce

\$36.00

Frenched Berkshire Pork Loin Chop
accompanied by caramelized apple and grain mustard jus

\$31.50

Pan Roasted Ontario Grain Fed Veal Chop
with wilted spinach, arugula and gorgonzola-ice wine reduction

\$54.25

Seared Rosemary Crusted Australian Lamb Rack
with minted honey mustard glaze

\$39.75

Jumbo Maritime Lobster and Oyster Mushroom Ravioli
with Jack Daniels cream sauce

\$48.75

All selections are accompanied with Flatbreads, Assorted Rolls and Creamy Butter
All entrees are accompanied by appropriate seasonal vegetables and starches

All items listed above are priced per person

The above prices are subject to PST, GST, and a 15% gratuity fee.



Desserts

Warm Chocolate Volcano Cake

Carmel Chocolate Volcano Cake

Grand Marnier Crème Brule

White Chocolate Crème Brule

Individual Chocolate Pecan Flan

Spiked Lemon Meringue Tart

Tia Maria Tiramisu

Caramel Apple Cobbler

All desserts are garnished with appropriate fruit coulis and fresh seasonal berries

\$6.50 each

BUFFET

(minimum of 50 people)

COLD ITEMS:

Assorted Rolls & Butter
Red Skin Potato Salad, Tomato & Bocconcini, Penne and Grilled Vegetable Salad,
Carrot and Napa Slaw, Mediterranean Salad with Feta, Caesar Salad,
Tossed Salad with Dressing
Assorted Pickles and Olives
Poached Atlantic Salmon Medallions
Smoked Norwegian Salmon
Assorted Cold Meats and Patés

HOT ITEMS:

Carved Prime Rib of Beef au Jus
Baked Salmon Filet with lemon & capers
Tortellini Primavera
Roasted Fingerling Potato
Medley of Vegetables

SWEET TABLE:

Assorted Cakes, Tortes and Pastries
Domestic and Imported Cheese
Sliced Fresh Fruit
Coffee & Tea

Dinner \$52.50

Plus applicable taxes and gratuity

Add \$5.95 per person for Hors d'oeuvres served during your cocktail hour.
Based on 3 Hors d'oeuvres per person, your choice of 4 varieties from our
Hors d'oeuvres list.

Sweet Table and Specialty Cakes

9" serves approximately Ten Guests
10" serves approximately Fourteen Guests
Half Slab serves approximately Thirty to Fifty Guests
Full slab serves approximately Seventy to One Hundred Guests

Vanilla Layer Cake
Chocolate Layer Cake
Lemon Citrus Layer Cake
Carrot-Nut Cake
Dark Chocolate Grand Marnier Mousse Cake
Black Forest Kirsch Torte
Strawberry Shortcake

10" - \$42.00
Quarter Slab (25p) \$75.00
Half Slab (50p) - \$135.00
Full Slab (100p) - \$250.00

(with a picture or logo, Half Slab \$155.00, and Full Slab \$285.00)

Sweet Table

Selection of French Pastries	\$42.50/dozen
Mini Pastries	\$39.95/dozen
Mini Fresh Fruit and Berry Tarts	\$39.95/dozen
3" Strawberry Tarts -	\$39.95dozen
Chocolate Dipped Strawberries	\$24.00/dozen
Assorted Jumbo Cookies	\$15.95/dozen
Assorted Squares (Nanaimo, Brownies, 3 Berry Crumble, Lemon)	\$24.00/dozen
Sliced Fresh Fruit	\$5.75/ person
Coffee, Tea, Decaffeinated	\$2.25 /person

The above prices are subject to PST, GST and a 15% gratuity fee.

Beverages

PRIVATE FUNCTION HOST BAR PRICES

Spirit Drink (1 ¼ oz)	\$5.50/drink
Specialty Cocktails (Caesars, Pina Colada, Sling)	\$6.00/drink
Specialty Martini's – 2 oz.(Vodka, Gin, Apple, Cosmo, Lychee, Chocolate)	\$8.00/drink
Premium Martini's - 2 oz. (Grey Goose, Belvedere)	\$10.00
Premium Single Malt Scotch – 1 1/4 oz. (Oban, Lagavulin, Macallan 15)	Priced Accordingly
House Wine	
Chateau des Charmes Chardonnay	\$7.00/ glass
Chateau des Charmes Cabernet	\$27.00/bottle
Domestic Beer	\$4.25/bottle
Premium Beer	\$4.50/bottle
Imported Beer	\$5.00/bottle
Liqueur (1oz)	Priced Accordingly
Cognac (1oz)	Priced Accordingly
Non Alcoholic Beer	\$3.25/bottle
Non Alcoholic Wine	\$15.00/bottle
Non Alcoholic Fruit Punch (serves 40 people)	\$100.00
with Alcohol	\$160.00
Soft Drink	\$2.25/drink
Juice or Mineral Water	\$2.75/drink

The above prices are subject to PST, GST and a 15% gratuity fee

Beverages

PRIVATE FUNCTION CASH BAR PRICES

Spirit Drink (1 ¼ oz)	\$7.00/drink
Specialty Cocktails (Caesars, Pina Colada, Sling)	\$7.50/drink
Specialty Martini's – 2 oz. (Vodka, Gin, Apple, Cosmo, Lychee, Chocolate)	\$10.25/drink
Premium Martini's – 2 oz. (Grey Goose, Belvedere)	\$13.00
Premium Single Malt Scotch – 1 1/4 oz. (Oban, Lagavulin, Macallan 15)	Priced Accordingly
House Wine – Glass	\$8.50/glass
Bottle (Chateau des Charmes Chardonnay/Cabernet)	\$34.00/bottle
Domestic Beer	\$5.50/bottle
Premium Beer	\$6.00/bottle
Imported Beer	\$6.50/bottle
Liqueur (1oz)	Priced Accordingly
Cognac (1oz)	Priced Accordingly
Soft Drink	\$2.75/drink
Juice	\$3.50/drink
Mineral Water	\$3.50/drink

A Cashier/Bartender fee of \$100.00 will apply should the net sales of beverage consumption be less than \$300.00

The above prices are inclusive of PST, GST and a 15% gratuity fee

Beverages

PRIVATE FUNCTION WINE PRICES

White Wine

Freixenet Cordon Negro Sparkling Wine (Spain)	\$32.50
Farnese Chardonnay (Italy)	\$23.50
Peller Estates Family Series Chardonnay (Ontario)	\$26.00
J. Bouchon Sauvignon Blanc (Chile)	\$26.00
Chateau des Charmes Silver label Chardonnay	\$26.50
Carmen Classic Chardonnay (Chile)	\$27.00
Jacob's Creek Semillon/Chardonnay (Australia)	\$28.00
Eagle Hawk Chardonnay (Australia)	\$31.00
Beringer Stone Cellars Chardonnay (California)	\$34.50
Cesari Pinot Grigio (Italy)	\$37.50
Louis Latour Chardonnay (France)	\$38.00
Beringer Founders Chardonnay (Australia)	\$42.50

Red Wine

Farnese Sangiovese (Italy)	\$22.00
Peller Estates Family Series Cabernet/Merlot (Ontario)	\$26.00
Chateau des Charmes Cabernet	\$27.00
Jacob's Creek Shiraz/Cabernet (Australia)	\$32.00
Eagle Hawk Merlot (Australia)	\$32.00
Calvet Reserve Merlot/Cabernet Sauvignon (Bordeaux, France)	\$34.50
Beringer Stone Cellars Cabernet Sauvignon (California)	\$34.50
Wyndham Estate Bin 555 Shiraz (Australia)	\$37.00
Rosemount Diamond Estates Shiraz (Australia)	\$37.00
Carmen Cabernet Sauvignon Reserve (Chile)	\$38.50
Masi Campofiorin (Italy)	\$39.00
Louis Latour Pinot Noir (Cote D'or, France)	\$41.00
Beringer "Founders" Cabernet Sauvignon (California)	\$42.50

The above prices are subject to PST, GST and a 15% gratuity fee.