

2024 HOLIDAY DRINKS MENU

- MAXIMUM OF TWO SELECTIONS PER EVENT -

Add an exciting mixture of flavours to your party and give it a bit of holiday fun by selecting two 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

2024

Bar Service

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

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

Holiday Cylinders

HOLIDAY SANGRIA : CHOICE OF RED OR WHITE | \$250

A festive spin on your classic sangria; garnished with cinnamon sticks, cranberries and orange wheels

BOURBON SPIKED APPLE CIDER | \$300

A smooth, cozy classic served cold. Apple cider, bourbon, brandy, lemon, cinnamon, bitters, garnished with apple slices

FESTIVE FIZZ PUNCH | \$250

Bubbly, festive and refreshing; made with vodka, cranberry juice, pineapple juice, ginger ale and garnished with cranberries and lime wheels

YULETIDE SHAFT | \$300

A caffeinated pick-me-up for the holiday rush; consisting of cold brew, almond milk, vodka, Baileys Irish Cream, Kahlua

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)

CAMPAGNOLA DELLA CASA BIANCO

VENETO, ITALY

Pale straw yellow color. Fruity, fresh, young, dry, harmonious, fragrant, slightly acidic

\$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

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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

CAMPAGNOLA DELLA CASA BIANCO

VENETO, ITALY

Pale straw yellow color. Fruity, fresh, young, dry, harmonious, fragrant, slightly acidic.

\$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.

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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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