



BEAUMONT
KITCHEN

booking information & faq

What are the dining room capacities?

	Guests
Semi-private seated events at one table	12
Semi-private seated events at multiple tables	40
Buyout seated event	TBC
Buyout standing reception	200

What times can I book?

- Breakfast - 8:00am to 10:30am
- Brunch (Sat & Sun) - 10:00am to 3:00pm
- Lunch (Mon to Fri) - 11:30am to 3:00pm
- Evening - 5:00pm to close

Is the restaurant available for a full buyout?

Beaumont Kitchen is available for a full buyout. Please speak with our Event Specialist for further details.

How far in advance should I book?

As bookings are made on a first-come, first-served basis. It is recommended to book as early as possible to maximize on availability options.

Is a deposit required to book a private dining reservations (PDR)?

An initial deposit of 250. is required to secure the booking. Deposits are payable by cash, debit or credit card. The balance can be paid by cash, debit or credit card at the conclusion of the event. Only after the deposit is received, will the reservation be made.

What is the cancellation policy for a PDR?

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of event date. If notice of cancellation is received with less than 14 days' notice the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice you will be charged minimum spend plus tax and gratuity.

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How are payments made for a buyout?

A signed contract and initial deposit of 500. payable by cash, debit or credit card is required to secure the space and date. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. At the end of the event, you will be charged for the remaining costs incurred during the event.

1st deposit	500.
2nd deposit	50% of the minimum spend requirement, less 500.
3rd deposit	the remaining minimum spend requirement
Final payment	Costs incurred during the event

What is the cancellation policy for a buyout?

Your contract may be terminated with formal written notice. If notice of cancellation is received, the initial 500. deposit is refundable as long as the second deposit has not yet been received. Beaumont Kitchen reserves the right to terminate any contract for which payment of the final deposit are not received five business days prior to the event.

Is there a charge to use the space?

There is no charge to use the space, provided the minimum food and beverage expenditure is met. If they are not met, the difference will be added to the final bill.

What are the minimum spend requirements?

The minimum spend is based on food and beverage combined, exclusive of tax and 18% gratuity. Please note that for any function booked in between dining periods, you will need to meet the minimum spend for both dining periods combined. If the minimum spend requirement is not met the difference will appear as a room rental fee on the final bill.

Minimum Spend for Private Dining

Please note that minimum spends are subject to change

	MON	TUES	WED	THURS	FRI	SAT	SUN
Lunch	300.	300.	500.	300.	500.	500.	600.
Dinner	500.	500.	600.	600.	850.	850.	500.

Minimum Spend for Buyouts

	MON - THURS	FRI	SAT	SUN
Lunch	1500.	2000.	2000.	2000.
Dinner	1500.	2500.	2500.	1000.

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When is the final guest count due?

The guaranteed number of guests attending the function is required 48 hours in advance of the function. Unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or actual attendance, whichever is greater.

Can I hold a meeting or presentation in the private rooms?

No you would not be able to hold a meeting that includes a presentation because we do not have private rooms. Our restaurant has an open style concept, although we can hold semi private events.

What services and items does Beaumont Kitchen supply?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting

Do you supply floral arrangements?

If you would like floral arrangements, we can arrange it in advance. Charges will be added directly to your final bill. Alternatively we put you in contact with our preferred vendor list.

Can I bring my own wine?

You are more than welcome to supply your own wine. A 25. per bottle (750ml) corkage fee applies in addition to applicable government taxes and an 18% gratuity for service.

How is the menu determined?

All food items for functions are selected from our current seasonal menu package. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your Event Specialist can assist you with tailoring your selections for the best guest experience

Will there be a bar set up in the room?

Beaumont Kitchen service staff can provide full cocktail service to your guests.

Do you supply audio-visual equipment?

Beaumont Kitchen does not have any AV equipment onsite. We are happy to arrange AV equipment through our third- party supplier if you are doing a buyout. The charges will be added directly to your bill with no additional mark-up. Please note that Beaumont Kitchen audio system is for in-house background music only. If a microphone is required, please have your musician or DJ supply.

Can I bring my own cake?

Yes, we will gladly serve and plate your cake for 2.50 per guest and cupcakes for 1.25 per guest. For an additional fee of 1.75 per guest we can provide individual to-go containers. The only outside food item permitted to be brought in is a celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

What should I consider in regards to timing for buyouts?

Be sure to consider the following items for your agenda and timing. Your Event Specialist can help you with any questions you have regarding the following:

- Cocktail reception
- Seating – depending on the final count and pace of the crowd, seating can take 10-30 minutes.
- Formal introductions, first toasts and welcome speeches
- Speeches – for best flow we recommend having speeches after order taking, before first course is served or in-between courses

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Is parking available?

Parking is plentiful and complimentary in the CF Sherway Gardens parking lot. Driving and public transit directions are available upon request. A map and directions can be accessed through our website at www.beaumontkitchen.com.

When do we get access for setup?

You and your vendors have access to Beaumont Kitchen one hour prior to guest invite time. If earlier access is required, an additional fee of 250. per hour will apply.

Who is my contact on the day of the event?

A Beaumont Kitchen Restaurant Manager will be your onsite, contact upon arrival and for the duration of your event.

What is the address I should use for my invitations?

Beaumont Kitchen
CF Sherway Gardens
25 The West Mall
Etobicoke, ON M9C 1B8

For all booking inquiries, please contact:

416.641.7327
anna.shevchenko@oliverbonacini.com



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hors d'oeuvres

priced per piece · one dozen minimum order per item
3-4 pieces per person recommended for cocktail hour

Mini Grilled Cheese Sandwich Aged Cheddar	1.50
Mushroom Duxelle on Toast	1.50
Vegetable Pakoras Curry Dipping Sauce	1.50
Vegetable Spring Rolls Sweet Chili Dipping Sauce	2.
Watermelon Skewers Marinated Mozzarella	2.
Crispy Coconut Shrimp Sweet Chili Dipping Sauce	2.50
Sausage Rolls Whole Grain Mustard Aioli	2.50
Shrimp Cocktail	2.50
Tuna Tataki Tortilla Chip, Avocado, Mango Sauce, Pickled Onions	2.50
Beef Patty Sliders Cheddar Cheese, Pickles, Mayo	3.
Beef Tartare on Toast Traditional Garnishes	3.
Beef Skewers Spicy Peanut Sauce	3.
Beet Cured Salmon Bagel Chip, Cream Cheese, Pickled Onions	3.
Chicken Skewers Spicy Peanut Sauce	3.
Fried Chicken Slider Pickles, Aioli	3.
Pork Belly Slider Bun Pickled Cucumber, Jus	3.
Foie Gras Parfait Toast with Stewed Fruits	3.50

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stations & platters

priced per platter · 72 hours notice required

	small (serves 12-20 guests)	medium (serves 20-30 guests)	large (serves 30-40 guests)	extra large (serves 40-50 guests)		
			small	medium	large	extra large
Antipasto Platter Olives, Rustic Artisanal Breads, Selection of Cured Meats & Rich Cheeses			80.	120.	160.	200.
Charcuterie Board Selection of Cured & Smoked Meats served with Mustards, Fruit Preserves & Crostini			80.	150.	160.	200.
Cheese Board Selection of Artisanal Cheeses served with Fresh Fruit, Preserves & Crackers			80.	150.	160.	200.
Crudité Platter Selection of Fresh Vegetables with Chef's Aioli & Black Olive Tapenade			50.	90.	130.	170.
Hummus Platter Chickpea Hummus, Crudité, Goat Cheese Dip served with Pita & Bread Twists			50.	90.	130.	170.
Poached Shrimp Platter Poached Shrimp served cold with Housemade Cocktail Sauce			80.	120.	160.	200.

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breakfast buffet

priced per person

beaumont continental

Orange & Cranberry Juices
Variety of Pastries & Croissants
Seasonal Selection of Breakfast Muffins
Housemade Coffee Cake
Butter & Fruit Preserves
Freshly Brewed Coffee & Selection of Teas
16.

deluxe continental

Orange & Cranberry Juices
Variety of Pastries & Croissants
Seasonal Selection of Breakfast Muffins
Butter & Fruit Preserves
Scrambled Eggs
Bacon & Breakfast Sausage
Russet Potato Home Fries
Freshly Brewed Coffee & Selection of Teas
24.

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plated brunch

priced per person · choice of appetizer and main course

menu 1

Roasted Beets

Lemon Poppy Seed Dressing,
Arugula, Goat Cheese

Red Lentil Soup

Carrots, Cumin, Tomato

—

Eggs Benedict

Citrus Hollandaise, Smoked Salmon,
Spinach, English Muffin

Gulf Shrimp Spaghettoni

Shrimp, Marinara, Basil, Extra Virgin Olive Oil

Steak & Eggs

8oz Flat Iron, Two Poached Eggs Your Way,
Citrus Hollandaise, Home Fries

—

Freshly Brewed Coffee or Tea

30.

menu 2

Roasted Beets

Lemon Poppy Seed Dressing,
Arugula, Goat Cheese

Red Lentil Soup

Carrots, Cumin, Tomato

—

Breakfast Plate

Two Scrambled Eggs, Bacon, Sausage, Toast,
Home Fries, Baked Beans, Fried Tomato

Daily Omelette

Served with Mixed Greens or Home Fries

Eggs Benedict

Citrus Hollandaise, Smoked Salmon,
Spinach, English Muffin

—

Freshly Brewed Coffee or Tea

28.

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menu 3

Mixed Greens

Citrus Vinaigrette,
Raw & Pickled Root Vegetables

Mac & Cheese

Cheddar Cheese Curds, Herbs, Broccoli,
Toasted Breadcrumbs, Parmigiano-Reggiano

Beef Brisket Hash

Poached Eggs, Potatoes, Grilled Onions,
Sweet Peppers, Spinach, Lemon Hollandaise

Freshly Brewed Coffee or Tea

26.

children's menu

Seasonal Fruit Cup

—

Pancake & Egg

Bacon, Sausage

Grilled Cheese

French Fries

15.

additions

Fruit – 4. per person

Almond Croissant – 4.50 per piece

Chocolate Croissant – 3.50 per piece

Croissant – 3. per piece

Flavoured Scone – 3.50 per piece

Butter Scone – 3. per piece

Please note that all menu items and prices are subject to change.
If you would like to add a dessert course to your set menu, it is an additional 5.
Please contact us to discuss dessert options

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plated lunch

priced per person · choice of appetizer, main course and dessert

menu 1

Mixed Greens

Citrus Vinaigrette,
Raw & Pickled Root Vegetables

Red Lentil Soup

Carrots, Cumin, Tomato

Roasted Beets

Lemon Vinaigrette, Arugula, Goat Cheese

—

Roasted Mushroom Fettuccine

Cream, Spinach, Lemon

Pan-Seared Salmon

Green Lentils, Roasted Beets, Kale,
Red Grapes, Sauce Vierge

Grilled Flat Iron Steak

Mushrooms, Beef Jus, Fries

—

Vanilla Crème Brûlée

Seasonal Berries

Vanilla Cheesecake

Phyllo-Wrapped, Fruit Compote, Candied
Hazelnuts, Whipped Cream

—

Freshly Brewed Coffee or Tea

38.

menu 2

Mixed Greens

Citrus Vinaigrette,
Raw & Pickled Root Vegetables

—

Mac & Cheese

Cheddar Cheese Curds, Herbs, Broccoli,
Toasted Breadcrumbs, Parmigiano-Reggiano

Fish & Chips

Two Pieces of Cod, Tartar Sauce,
Fries, Cabbage Slaw

—

Vanilla Crème Brûlée

Seasonal Berries

—

Freshly Brewed Coffee or Tea

30.

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children's menu

Side Caesar Salad

Romaine, Caesar Dressing, Croutons, Bacon

—

Fish & Chips

One Piece of Cod, Tartar Sauce,
Fries, Cabbage Slaw

Pasta

Tomato Sauce or Butter, Parmigiano-Reggiano

—

Vanilla Cheesecake

Phyllo-Wrapped, Fruit Compote,
Candied Hazelnuts, Whipped Cream

19.

BEAUMONT
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plated dinner

priced per person · choice of appetizer, main course and dessert

menu 1

Red Lentil Soup

Carrots, Cumin, Tomato

Grains & Roots

Whipped Honey Lemon Goat Cheese,
Treviso, Sherry Vinaigrette

Roasted Beets

Lemon Poppy Seed Dressing,
Arugula, Goat Cheese

—

Fogo Island Cod

Celery Root Mash, Citrus-Glazed Carrots, Rapini

Lamb Bolognese

Lamb Shoulder, Tagliatelle, Fontina

Grilled Flat Iron Steak

Mushrooms, Red Wine Sauce, Fries

—

Chocolate Lava Cake

Crème Anglaise, Raspberries

Blood Orange Sorbet

—

Freshly Brewed Coffee or Tea

45.

menu 2

Red Lentil Soup

Carrots, Cumin, Tomato

Grains & Roots

Whipped Honey Lemon Goat Cheese,
Treviso, Sherry Vinaigrette

—

Fogo Island Cod

Celery Root Mash, Citrus-Glazed Carrots, Rapini

Grilled Flat Iron Steak

Mushrooms, Beef Jus, Fries

Rigatoni al Forno

Fennel Sausage, Creamy Rosé Sauce,
Mozzarella, Basil

—

Vanilla Cheesecake

Phyllo-Wrapped, Fruit Compote, Candied
Hazelnuts, Whipped Cream

Vanilla Crème Brûlée

Seasonal Berries

—

Freshly Brewed Coffee or Tea

45.

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menu 3

Red Lentil Soup

Carrots, Cumin, Tomato

Arugula Salad

Lemon Dressing, Parmigiano-Reggiano

—

Chicken Suprême

Jerusalem Artichokes, Fingerling Potatoes,
Swiss Chard, Sherry Pan Sauce

Grilled Flat Iron Steak

Mushrooms, Beef Jus, Fries

Roasted Mushroom Fettuccine

Cream, Spinach, Lemon

—

Chocolate Molten Cake

Crème Anglaise, Raspberries

—

Freshly Brewed Coffee or Tea

40.

menu 4

Mixed Greens

Citrus Vinaigrette,
Raw & Pickled Root Vegetables

—

Pan-Seared Salmon

Green Lentils, Roasted Beets, Kale,
Red Grapes, Sauce Vierge

Chicken Suprême

Jerusalem Artichokes, Fingerling Potatoes,
Swiss Chard, Sherry Pan Sauce

—

Vanilla Crème Brûlée

Seasonal Berries

—

Freshly Brewed Coffee or Tea

35.

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children's menu 1

Side Caesar Salad

Romaine, Caesar Dressing,
Croutons, Bacon

Mac & Cheese

Cheddar Cheese Curds, Herbs, Broccoli,
Toasted Breadcrumbs, Parmigiano-Reggiano

Beaumont Burger

Cheddar Cheese, Bacon, Lettuce

Old-Fashioned Carrot Cake

Vanilla Gelato

25.

children's menu 2

Side Caesar Salad

Romaine, Caesar Dressing,
Croutons, Bacon

Cheese Pizza

Mozzerella, Tomato Sauce

Pasta

Tomato Sauce or Butter,
Parmigiano-Reggiano

Old-Fashioned Carrot Cake

Vanilla Gelato

19.

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beverages

priced per drink

non-alcoholic

Freshly Brewed Coffee & Tea	3.95
Cappuccino, Café Latte	5.50
Americano, Espresso	4.50
Freshly Squeezed Seasonal Juices	5.95
Specialty Latte's	6.50
Juices (Orange, Cranberry, Apple)	4.
Soft Drinks	3.50
Q-Water (Filtered Still or Sparkling)	3.

mocktails

7.

Beaumont Refresher

Fresh Juice of the Day, Sparkling Water

Daily Mojito

Fresh Lime Juice, Mint & Sparkling Water Blended with Your Choice of Juice of the Day

Cocolada

Coconut Water, Pineapple & Lychee Cactus Pear Juice

cocktails

Casanova (1.5oz)

10.5

Beefeater Gin, Soda, Cucumber Bitters, Lime

Smoked Manhattan (1oz)

11.5

Canadian Club Whisky, Dolins Sweet Vermouth, Smoked Cherry Juice

Pomegranite Margarita (1.5oz)

12.

Sauza Silver Tequila, Triple Sec, Pomegranate Blueberry Lemonade, Lime Juice, Soda

San Marino (1.5oz)

13.

Lot No.40 Whisky, St-Germain Elderflower, Campari, Orange Juice, Tonic

Seasonal Sangria (1.5oz)

13.

Malibu Rum, Apricot Brandy, Orange and Cranberry Juice, Ginger Ale,
Topped with your Choice of Cave Spring Chardonnay or Cabernet Franc

Salted Caramel Martini (1.5oz)

13.

Smirnoff Vodka, Crème De Cacao, Salted Caramel Syrup

Italian Fizz (1.5oz)

14.

Galliano, Aperol, Prosecco

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bar

draught beer

	<i>16oz</i>
Seasonal Tap (14oz)	7.95
Muskoka Detour	8.5
Stella Artois	9.5

beer bottles & cans

	<i>341ml</i>
Mill Street Organic	8.5
Muskoka Mad Tom IPA	8.5
Steam Whistle Pilsner	8.5
Peroni (330ml)	8.5
Guinness (440ml)	10.
Brickworks Cider (473 ml)	10.

canadian whisky

	<i>1oz</i>
Canadian Club Premium	8.
J.P. Wiser's Deluxe	8.5
Crown Royal	11.
Lot No.40	12.
Dillon's White Rye	12.
Collingwood	12.5

american whiskey

	<i>1oz</i>
Jack Daniel's	9.
Jim Beam	9.
Wild Turkey	10.
Maker's Mark	11.
Bulleit	11.
Sazerac Rye	14.

international whisky

	<i>1oz</i>
Suntory Toki	13.5

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vodka

	<i>1oz</i>
Absolut	8.5
Absolut Citron	8.5
Absolut Raspberri	8.5
Absolut Vanilla	8.5
Stolichnaya	9.
Cîroc Coconut	10.
Belvedere	11.
Grey Goose	11.
Ketel One	11.
Tito's Handmade	11.
Dillon's Method 95	11.

gin

	<i>1oz</i>
Beefeater 24	8.5
Bombay Sapphire	8.5
Tanqueray	11.
Dillon's Unfiltered 22	11.
Dillon's Rose	11.
Ungava Premium	11.
Hendrick's	11.

rum

	<i>1oz</i>
Malibu	8.5
Sailor Jerry	9.
Havana Club Añejo Reserva	10.
Havana Club 7 Year Old	10.
The Kraken	11.
Appleton Estate Extra 12 Year Old	11.

tequila

	<i>1oz</i>
Olmecca Gold	8.5
Olmecca Altos Plata	10.
Tromba Blanco	12.
Casamigos Blanco	16.
Casamigos Reposado	16.

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sommelier's picks

white

2016 Tiefenbrunner Pinot Grigio, Alto Adige, Italy	<i>btl</i>
2013 Gunderloch 'Jean-Baptiste' Riesling Kabinett, Germany	62.
2012 Adelsheim Pinot Gris, Willamette Valley, Oregon	65.
2012 Pra 'Otto' Soave, Veneto, Italy	80.
2014 Simmonnet- Febvre Chablis, Burgundy, France	80.
2011 Conundrum Chardonnay, Napa, California	80.
2012 Plumpjack 'Adaptation' Chardonnay, Napa Valley, California	85.
	95.

red

2015 13th Street Gamay Noir, Niagara, Ontario	<i>btl</i>
2012 Valdibella 'Kerasos' Nero D'avola, Sicily, Italy	55.
2015 Harlow Ridge, Zinfandel, California	55.
2014 Tomero Malbec, Mendoza, Arizona	60.
2015 Stoller Pinot Noir, Willamette Valley, Oregon	70.
2014 Ceretto Nebbiolo D'alba Bernardina, Barolo, Italy	110.
	150.

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wine list

wines subject to availability · pricing subject to change without notice

sparkling

	<i>btl</i>
Riondo Collezione Prosecco, Veneto, Italy	60.
Pares Balta Cava Brut, Penedes, Spain	60.
Cave Spring 'O&B Sparkle & Buzz' Brut, Niagara, Ontario	70.
13 th Street 'Cuvee 13' Rose, Niagara, Ontario	75.
Perrier-Jouet Brut, Champagne, France	170.
Laurent-Perrier Cuvee Rose Brut, Champagne, France	215.

rosé

Folonari Pink Pinot Grigio Venezia, Trentino, Italy	45.
Henry of Pelham, Niagara, Ontario	60.
Les Jamelles Cinsault, IGP Pays d'Oc, France	60.

white

CRISP & REFRESHING

Cave Spring 'O&B' Chardonnay, Niagara, Ontario	44.
Stoneleigh Sauvignon Blanc, Marlborough, New Zealand	46.
Casa Lunardi Pinot Grigio, Veneto, Italy	47.5
Henry of Pelham Pinot Grigio, Niagara, Ontario	50.
Henry of Pelham, Sauvignon Blanc, Niagara, Ontario	50.
Yealands 'Land Made' Sauvignon Blanc, Marlborough, New Zealand	57.
Armas de Guerra Godello, Bierzo, Spain	60.
Tiefenbrunner Pinot Grigio, Alto Adige, Italy	62.
Beaumont Chenin Blanc, Walker Bay, South Africa	65.
Prà 'Otto' Soave, Veneto, Italy	80.
Simonnet-Febvre, Chablis, France	80.
Tin Barn Sauvignon Blanc, Carneros, California	80.
Masson-Blondelet Pouilly-Fumé, Loire Valley, France	110.

AROMATIC & FRUITY

La Guardiense 'Janare' Falanghina Del Sannio, Campania, Italy	47.
Valdibella 'Munir' Catarratto, Sicily, Italy	52.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	55.
Gunderloch 'Jean-Baptiste' Riesling Kabinett, Rheinhessen, Germany	65.
Mission Hill 'Reserve' Pinot Gris, Okanagan Valley, British Columbia	65.
Macon-Lugny 'Les Genievres', Cote-D'or, France	80.

FULL & RICH

Meridian Chardonnay, Paso Robles, California	55.
Chloe Chardonnay, Sonoma County, California	60.
Rodney Strong Chardonnay, Sonoma County, California	70.
Conundrum, California	85.
McManis Viognier, River Junction, California	85.
Plumpjack 'Adaptation' Chardonnay, Napa Valley, California	95.
Roger Luquet Pouilly-Fuissé Terroir, Mâconnais, France	110.

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red

btl

LIGHT & ELEGANT

Luccarelli Primitive, Puglia, Italy	44.
13th Street Gamay Noir, Niagara, Ontario	55.
Georges Duboeuf, Beaujolais Villages AOC, Gamay, France	55.
Speri Valpolicella Classico, Veneto, Italy	60.
Jean Gagnerot 'Auberge du Pommier Vingt Cinq' Pinot Noir, Burgundy, France	64.
Montpellier Pinot Noir, California	70.
Lafond Pinot Noir, Santa Rita Hills, California	100.
Stoller Pinot Noir, Willamette Valley, Oregon	110.

WELL-BALANCED

Cave Spring 'O&B' Cabernet Franc, Niagara, Ontario	44.
Doña Paula Malbec, Luján de Cuyo, Argentina	44.
Trapiche Reserve Malbec, Argentina	55.
Valdibella 'Kerasos' Nero d'Avola, Sicily, Italy	55.
Rioja Vega Tempranillo, Rioja, Spain	60.
Domaine Brusset, Côtes du Rhône, Rhone Valley, France	60.
Ironstone Zinfandel, Lodi, California	60.
Harlow Ridge Zinfandel, California	60.
Tomero Malbec, Mendoza, Argentina	70.
Vino Noceto Sangiovese, Amador County, California	75.
Nicolis 'Seccal' Valpolicella Ripasso, Veneto, Italy	85.
Brotte, Châteauneuf-Du-Pape, Rhône, France	105.

BIG & BOLD

Meridian Cabernet Sauvignon, Paso Robles, California	55.
Louis M. Martini, Sonoma, California	60.
Sycamore Lane Cabernet Sauvignon, California	60.
Illuminati, Montepulciano D'bruzzo Ilico, Italy	60.
Tin Barn 'R8' Cabernet Sauvignon, California	68.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	70.
Silk Oak Cabernet Sauvignon, California	75.
Sandhill Syrah, Okanagan Valley, British Columbia	75.
Decero Malbec, Mendoza, Argentina	75.
El Chaparral Old Vines Garnacha, Navarra, Spain	80.
Mission Hill 'Quatrain', Okanagan Valley, British Columbia	120.
Vinaio 'Sexual Chocolate', Malbec Syrah, California	135.
Giovanni Rosso Barolo Serralunga, Piedmont, Italy	145.

Not sure what to select? Forward your menu selection and wine price range to us and we will happily assist you with selecting wines for your event!

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ice wine & port

	<i>750ml</i>
Taylor Fladgate Late Bottled Vintage Port	78.
Graham's Late Bottled Vintage Port	78.
Cave Spring 'Indian Summer' Late Harvest Riesling, Niagara, Ontario	85.
Graham's 10 Year Old Tawny Port	108.

digestif

	<i>1oz</i>
Amaro Averna	10.
Amaro Montenegro	10.
Sandro Bottega Club Grappa	11.
Boulard Calvados	12.
Martell VS	15.
Hennessy VS	18.
Martell VSOP	21.

blended malt scotch

	<i>1oz</i>
Johnnie Walker Black Label	12.
Johnnie Walker Gold Label	18.
Chivas Regal 12 Year Old	12.

single malt scotch

	<i>1oz</i>
The Glenlivet 12 Year Old	14.
Glenmorangie 10 Year Old	18.
The Macallan Gold	22.
Dalwhinnie 15 Year Old	22.
Laphroaig Quarter Cask	22.
The Glenlivet 15 Year Old	22.
The Glenlivet 18 Year Old	33.
Lagavulin 16 Year Old	32.



BEAUMONT
KITCHEN

menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity