

Private Touring and Dining Experiences at Wayne Gretzky Winery and Distillery



# Welcome.



# Make yourself right at home.

Wayne Gretzky Winery and Distillery is the home of game changing events and experiences. Nestled among the vineyards, our 23,000 square foot facility is the first of its kind in the region, featuring both wine and distilling production. Befitting the home of Wayne Gretzky's wines and whiskies, connections to the Great One can be found throughout the property. The stunning central water feature becomes an ice rink in winter, complete with a loonie buried at centre ice, dropped by Wayne Gretzky himself at the groundbreaking ceremony in September, 2015.











Our state of the art Niagara-on-the-Lake venue offers guided wine and whisky tours and tastings, private wine cellar dining, and special event spaces with stunning vineyard views. Every event can be enhanced by our Estate series wines and hand-crafted whisky cocktails, and customized gifts are available to ensure your guests remember every moment at this very special Niagara destination.





We are pleased to offer the following experiences for groups of ten or more.

All prices are per person.

### Distillery Tour

# The Great Canadian Whisky Tour \$25

A premium 45-minute guided experience that reveals the secrets behind great Canadian Whisky. Guests will learn about the history of Canadian whisky, the distilling and blending process, our local ingredients, and our rigorous standards for creating the perfect whisky. On your journey, you will get up close to the equipment in our distillery, from the Hammer Mill to the copper stills. At the end of the tour, you'll enjoy a private structured tasting of 3 of our premium whiskies and taste our Red Cask Whisky directly from the barrel.

## Cocktail Experience

# The Whisky Bartender: Cocktails 101 \$49

A 45-minute interactive experience with our best bartenders, featuring insider tips on how to create the ultimate whisky cocktail. Guests will sharpen their basic bartending skills while learning the basics of preparing garnishes, simple syrups, shaking and muddling. After they are guided through the step-by-step process of creating their own whisky cocktail, guests enjoy their "All Star Creations".

### Winery Tour

# The Great Canadian Winery Tour \$25

A 45-minute guided tour of wine Wayne's way, this experience celebrates family, history and a passion for wine. Learn how Wayne Gretzky's dream of opening a world-class winery was realized and discover the process behind crafting his favourite wines. Guests will visit the vineyard and barrel cellar, enjoying a tasting amongst the vines and a wine sample directly from the barrel.

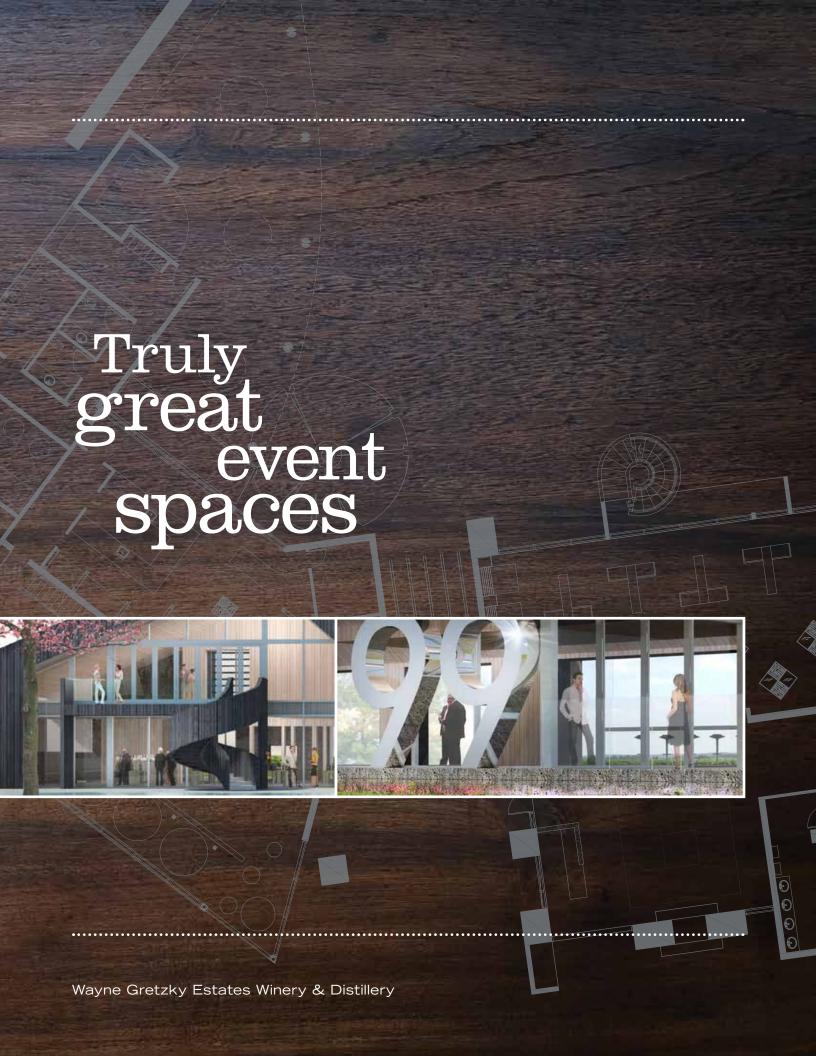
### Wine Tasting Experience

# Red Line: Great Canadian Food and Wine Pairing

\$35

This 90-minute in-depth experience allows guests to discover the basics of wine tasting and evaluation, while learning wine and food pairing tips. This seated, structured tasting celebrates the beauty of the wine country landscape, our celebrated Estate Series red wines and the terroir of Niagara. While enjoying panoramic views of The Estate's backyard, guests enjoy three of our rarest reds and our Cabernet Franc Icewine, all paired with Canadian-inspired food.





For groups with 200+ guests, please contact a sales team associate for availability and customized winery experiences.

### Receptions and Dining

#### The Club Lounge

#### Up to 50 quests

This lounge is our VIP tasting room, providing an exclusive reception space for up to 60 guests. The Club Lounge guests enjoy one of the premier views of the property, overlooking The Great Lawn and skating rink (in season).

#### Wayne Gretzky Barrel Cellar

The ultimate winery experience, this venue allows guests to dine in our authentic underground cellar among the barrels of ageing wine. This unforgettable setting accommodates up to 50 people dining at a single harvest table, or standing receptions of up to 100 people.

#### **Winery Tasting Room**

#### Up to 250 guests

An ideal reception space for larger groups, the winery tasting room is modern, bright and spacious with large windows to let in the natural light. The room boasts Niagara Escarpment views, and the patio adds some "al fresco" to the guest experience.

### Intimate Spaces

#### The Office

Adjacent to our tasting room is a private tasting area for smaller groups. In this setting, glass walls on three sides provide an unparalleled view of The Great Lawn, skating rink (in season) and Niagara Escarpment.

#### The Whisky Loft

Intimate and unique private tastings are offered in The Whisky Loft. Small groups enjoy a birds-eye view and behind-the-scenes access, overlooking the working areas of the distillery and the distillery store.

#### The Whisky Bar

Handcrafted cocktails are featured at this outdoor bar, where smaller groups are seated alongside the skating rink and water feature (dependent on the season).

#### The Rink

The skating rink at Wayne Gretzky Winery and Distillery is the centerpiece of the property, and is available for private rental by arrangement with our sales team. The rink operates from December to mid-March each year under typical weather conditions.



### Reception Offerings

#### Canapés

\$10 per person

#### Hot

Niagara Vegetable Samosa Gretzky Mini Sliders, Whisky Bacon & Onion Jam Pulled Pork Bun, Crunchy Slaw, Sweet Pickle

#### Cold

Fresh Burrata, Basil, Heirloom Beet, Focaccia Musk Melon, Cured Prosciutto. Feta

Gretzky Smoked Salmon, Lemon Curd, Marble Rye

#### Cookie Dreams \$20 per person

Chilled Skimmed Milk, 2% Milk, Almond Milk, Chocolate Milk, Strawberry Milk

Assorted Fresh Baked Cookies

Baked Flourless Chocolate Fudge Cake

# Cocktail Hour \$18 per person

Spiced Trail Mix
Candied Popcorn
Sea Salt Vegetable Chips
Parmesan Cheese Straws
Bacon Pretzels

# Baby It's Cold Outside \$22 per person

Icewine and Whisky Hot Chocolate, Whipped Cream, Marshmallows, Chocolate Shavings Hot Spiced Apple Cider

Pumpkin Spiced Loaf Fresh Baked Cookies

#### Add a Platter

# Vegetable Platter \$6per person

Assorted Epp Farm Garden Vegetable Crudités 3 Seasonal Dips and

3 Seasonal Dips and Toasted Pita Crisps

# Ontario Cheese Platter \$12 per person

Assorted Canadian Artisanal and Farm House Cheese

Cow, Goat and Sheep Cheeses

Breads, Honey, Fruit Chutney, Candied Nuts

#### Charcuterie Platter \$16 per person

An Assortment of Local and House Cured Charcuterie

Sausage, Cured Meats, Paté, Smoked Meat

Mustard, Pickled Vegetable, House Bread

### Food Station Offerings

#### \$140 per person

For standing receptions, we also offer the option of food stations. Food stations provide the variety of a buffet in combination with the elegant presentation and food styling that is characteristic of plated dishes. With a focus on elevated ingredients, we provide seasonally inspired stations, each dedicated to a unique dish and evenly placed throughout your reception area. Guests enjoy interacting with staff, choosing their own food, and the freedom to stroll and network while they sample. The food experience is paired with service of wines by the glass and whisky cocktails.

#### **SPRING** in Wine Country

Buttered Leek and Potato Soup

Niagara Comfort Cream Cheese

Green Asparagus Salad Monforte Lambs Milk Feta, Apple, Chardonnay Raisins Baco Balsamic Dressing

Lake Huron White Fish
Fennel, Cucumber and Mint Slaw

Heritage Ontario Capon Riesling Sauerkraut and Smoked Apple

Ontario Mushrooms, Spinach, Mustard Cream

Apple and Rhubarb Tart Maple Toffee Caramel

#### **SUMMER in Wine Country**

Vine Tomato and Sweet Pepper Bisque House Ricotta, Blistered Tomato, Balsamic

Roasted Cumin and Carrot Salad Fresh Buffalo Mozzarella, Icewine Raisin, Walnut Crumble

Seared Albacore Tuna Sweet Corn, Peach, Cucumber, Mint Salad

Wellington County Beef Striploin
Pretzel Bun, Summer Slaw, Mustard, Duck Fat Fries

Quinoa

Niagara Summer Vegetable Collection, Dandelion Pesto

Niagara Summer Berries Clotted Devonshire Cream and Sugar Dusted Scones

#### **FALL** in Wine Country

Creamed Ontario Mushroom and Truffle Soup

Parmesan Cheese Sticks

Hearts of Romaine Crisp Prosciutto, Parmesan Dressing, Garlic Croutons

Fresh and Smoked Salmon Cakes Celeriac, Apple and Horseradish Slaw, Sauce Gribiche

Trius Beef Ribeye Mini Burgers
Icewine Onion Jam and Truffle Fries

Butternut Squash Risotto Icewine Pumpkin, Goat's Cheese, Candied Pumpkin Seeds

Pear Cheese Cake
Icewine Pear and Caramel Pop Corn

#### **WINTER** in Wine Country

Creamed Parsnip and White Bean Soup

Cheddar Muffins

Icewine Heirloom Beets Crumbled Feta, Candied Walnuts, Organic Watercress

Trius Icewine Cured and Smoked Salmon Lemon Curd, Potato Croquette, Pickled Onion

Trius Braised Beef Short Rib Forked Yukon Potato, Red Wine Onion Marmalade, Trius Jus

Winter Root Vegetables Honey Parsnip, Sweet Potato, Carrot Dark Beer and Pumpernickel Soil

Dark Chocolate Pot du Crème Toasted Marshmallow and Chocolate Cookie



### Dinner Offerings

#### Available in the Barrel Cellar

Seasonally grown and picked in Ontario, all of our main courses are served with family style vegetables, and include two vegetables and one starch. Niagara vegetarian or vegan inspired dishes are created with seasonal ingredients.

### **Appetizers**

Hot

#### Creamed Leek and Potato Soup

Gretzky Whisky Cured Salmon and Ricotta Cheese

#### Creamed Ontario Farms Mushroom Soup

Truffle Sheep's Milk Cheese

#### **Butternut Squash and Pumpkin Soup**

Maple Cream, Candied Pumpkin Seeds, Crumbled Feta

#### Go with the Season

Chef's Creation Niagara Farms Inspired Seasonal Soup

#### Cold

#### **Hearts of Romaine**

Atlantic Lobster, Pickled Cucumber, Fresh Herbs Cured Prosciutto and Parmesan Dressing

#### Hot House Salad

Niagara Hot House Tomato, Cucumber and Sweet Pepper

Monforte Sheep's Milk Feta Cheese

Hot House Shoots and Seedlings

#### Sweet Leaves Salad

Arugula, Endive, Spinach, Watercress, Pea Shoot Salad

Shaved Pecorino Cheese, Pear and Candied Walnuts

Balsamic Dressing

#### Go with the Season

Chef 's Creation Niagara Farms Inspired Seasonal Salad Select price, then Appetizer, Main Course, and Dessert Option

3-course Set Menu \$74 3-course Choice Menu \$79

#### Mains

From Our Lakes And Coast

Atlantic Salmon

Halibut Filet \$8 surcharge

(in season Apr-Nov)

**Ontario Great Lakes Pickerel Filet** 

(in season Sept-June)

Manitoulin Island Trout Filet

From The Farm

Ontario Farm Raised Pastrami Beef Rib-Eye

Heritage Capon Supreme

Mustard and Thyme Crust

Ontario Beef Striploin \$8 surcharge

Birch Syrup Basted, Wild and Tame Mushroom Jus

Carmen Creek Whisky BBQ Bison Rib-Eye

Icewine Onion Jam

#### Dessert

House Baked Apple, Raisin and Cinnamon Pie

Clotted Cream Ice Cream

Dark Chocolate Ice Cream Bars

Milk Chocolate and Whisky Mousse Toasted Marshmallow

Caramel Crème Brulee

Ginger Biscuit, Seasonal Fruit, Toffee Popcorn

Go with the Season

Chef 's Creation Niagara Farm Inspired Seasonal Dessert Platter



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There's always something cool going on here.

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