



Royal
Botanical
Gardens
CANADA

Bar Packages

2026



WELCOME TO ROYAL BOTANICAL GARDENS

Embraced by the natural beauty of our surroundings, Royal Botanical Gardens sets the stage for gatherings of all sizes, providing a scenic backdrop for memorable moments. Whether you're raising a toast at an intimate soiree or celebrating in grand style, our Host Bar Menu offers a diverse array of beverages to complement every occasion.

We take pride in our commitment to supporting Ontario's local economy and farmers, and this commitment is reflected in every sip from our House Bar Packages to our Premium Bar offerings. With a focus on sustainability and quality, we meticulously select each offering to ensure a remarkable drinking experience for you and your guests.

Enjoy our curated selection of wines, beers, ciders, and signature cocktails, crafted with the finest locally sourced ingredients. From our Zero Proof options to our Premium Bar Rail, our House Bar Menu is designed to elevate your event with sophistication and taste. At Royal Botanical Gardens, we invite you to raise your glass and toast to unforgettable moments in the heart of nature's beauty.

SUSTAINABILITY IN EVERY SIP

In support of RBG's single-use plastic policy, all beverages are served in glassware or recyclable aluminum cans. Thank you for helping us reduce waste and protect our natural spaces.

REACH OUT TO SECURE YOUR MENU TODAY!

RBG SALES DEPARTMENT

E sales@rbg.ca P 905-527-1158 x532

RBG.CA

BAR OPTIONS

Enjoy our curated selection of wines, beers and ciders crafted with the finest locally sourced ingredients. designed to elevate your event with sophistication and taste. At Royal Botanical Gardens, we invite you to raise your glass and toast to unforgettable moments in the heart of nature's beauty.

A SET-UP FEE OF \$150 + PER BAR APPLIES TO AN OPEN BAR AND CONSUMPTION BAR.

A SET-UP FEE OF \$200 + PER BAR APPLIES TO A CASH BAR.

Shots and doubles not available or permitted.

Bar prices include; set-up, bar staff, glassware.

OPEN BAR PACKAGES

HOUSE BAR RAIL

\$63/per person

5-Hour Bar Service with additional 2-hours of replenishable wine service at dinner.

Up to two additional hours (7-hours total) available for \$15/per person/per hour.

Includes:

- House Rail Spirits & Mix
- Choice of 1 white and 1 red wine options from the House Wine list
- Coors Light & Collective Arts Lager
- Corona Cero 0.0%
- No Boats on Sunday Ciders
- Assorted soft drinks & juice

PREMIUM BAR RAIL

\$73/per person

5-Hour Bar Service with additional 2-hours of replenishable wine service at dinner.

Up to two additional hours (7-hours total) available for \$20/per person/per hour.

Includes:

- Premium Rail Liquor & Mix
- Choice of 1 white and 1 red wine options from the Premium Wine list
- Stella Artois, Corona & Collective Arts Lager
- Corona Cero 0.0%
- Founder's Tequila Paloma & No Boats on Sunday Ciders
- Assorted soft drinks & juice

NON-ALCOHOLIC

\$15/per person

5-Hour Service.

Up to two additional hours (7-hours total) available for \$3/per person/per hour.

Includes:

- Coca Cola, Diet Coke, Sprite & Ginger Ale.
- Orange & Cranberry juice

Add Coffee & Tea

\$5/per person

CONSUMPTION BAR

A consumption bar provides flexibility and transparency by allowing you to select your bar options and pay only for the beverages your guests actually enjoy during your event. A \$20 per person deposit is collected and drinks are tracked by our professional bartending team, who ensure accurate recording and responsible service throughout the evening. Each beverage is then charged at a per-drink rate and reconciled on your Final Event Billing.

Includes:

- A selection of 2 beers or ciders from either the Domestic or Premium Beer & Cider list
- Choice of House Bar Rail or Premium Bar Rail
- A selection of 1 white and 1 red wine from either the House Wine or Premium Wine list

CASH BAR

The host covers the cost of the set-up fee. Guests are responsible for coverings the cost of their own beverages they order.

All purchases can be made using cash, credit or debit.

Includes:

- A selection of 2 beers or ciders from either the Domestic or Premium Beer & Cider list
- Choice of House Bar Rail or Premium Bar Rail
- A selection of 1 white and 1 red wine from either the House Wine or Premium Wine list

Signature Cocktails and Specialty alcohol available upon request. Bar closed during dinner.

Bar Service does not exceed 7 hours. Subject to 17% service charge. Menu and pricing subject to change without notice. Taxes not included.

A LA CARTE OPTIONS

BEER & CIDER

PREMIUM 330ml \$10.50

Corona Extra

Stella Artois

DOMESTIC

Founder's Tequila Paloma 473ml \$10.50

No Boats on Sunday Cider 473ml \$10.50

Coors Light 341ml \$8.50

Collective Arts Lager 473ml \$8.50

BAR RAILS

HOUSE RAIL 1oz \$8.50

Smirnoff Vodka

Captain Morgan White Rum

Forty Creek Barrel Select Rye

Gordon's Gin

Grant's Triple Wood Whisky

PREMIUM RAIL 1oz \$10.50

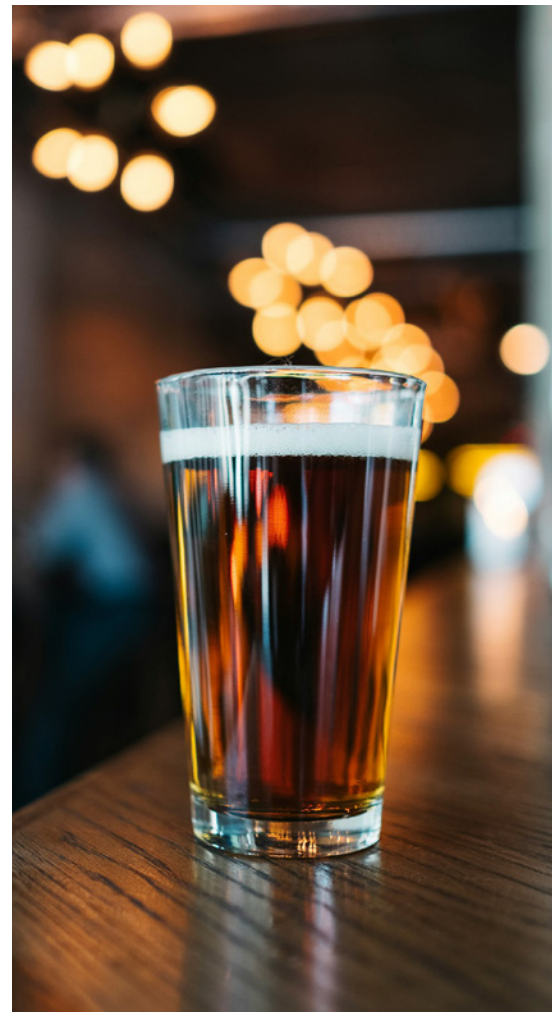
Ketel One Vodka

Appleton Estates Signature Rum

Collective Arts Artisanal Dry Gin

Forty Creek Double Barrel Reserve Whisky

Johnny Walker Red Scotch Whisky



Pricing per person. Subject to 17% service charge. Menu and pricing subject to change without notice. Shots and doubles not available. Bar closed during dinner service. Bar Service does not exceed 7 hours. Menu items subject to availability. Taxes not included.



HOUSE WINE

PELLER FAMILY RESERVE

	6oz	Bottle
Pinot Grigio	\$8.50	\$34
Cabernet Merlot	\$8.50	\$34
Charmat Sparkling Rosé	-	\$43
Secco Prosecco	-	\$43

GABBIANO

Chianti DOG	\$10.50	\$43
Pinot Grigio	\$8.50	\$39

PREMIUM WINE

TRIOUS

Sauvignon Blanc	\$13	\$48.50
Cabernet Sauvignon	\$13	\$48.50
Méthode Cuvé Close	-	\$56

LAURENT MIQUEL PERE ET FILS

Chardonnay d'Oc	\$12	\$54
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TERRES DE SAINT LOUIS

Rose Varois En Provence AOC	\$12	\$54
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MOILLARD

Beaujolais	\$11	\$54
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NON-ALCOHOLIC

Cash and Consumption Only

Corona Cero 0.00%	\$6.50
Soft Drinks 355ml	\$3.50 each
Assorted Juices	\$3 each



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LEARN MORE ABOUT OUR CATERING PACKAGES

Contact our RBG Sales Department

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