

# Curated Beverages Menu

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HEARTFELT HOSPITALITY LIVES HERE



Seasonal, local and noteworthy libations curated to satisfy the senses and tease the palate. Enjoy!



*J'Val Shuster*

FOUNDER AND PROPRIETOR





Images provided by jennroach.com

# Cocktails, Mocktails + more

## CRAFT COCKTAILS

### Blackberry Old Fashioned

A fresh twist on a classic whiskey cocktail with dark berries, smoky bourbon and a dash of bitters.

### Whisky Smash

A citrusy cousin to the Mint Julep.

### Spiced Mezcal Paloma

Bring on Summer with this happy concoction mixing Mezcal, Triple Sec, lime and grapefruit juice topped with sparkling water and a grapefruit garnish.

### Cucumber Mint Gimlets

This playful twist on a classic can be made with vodka or gin and includes cucumber, mint, basil and lime juice topped with sparkling water and garnished with a mint leaf and cucumber spear.

### Summer Gin Sour

So take a classic gin sour and smash it with fresh raspberries. That's this guy.

### Modern Royale

A refreshing drink balancing crisp vodka with Elderflower liqueur, tart citrus and a top off of Prosecco brings it home.

### Empress 75

Indigo gin, Champagne, lemon juice, simple syrup with a lemon zest curl.

### Pineapple Sangria

Dial up the fun with this bright and joyful sangria that includes white wine presoaked in citrus fruits and of course pineapple with coconut rum and ginger ale, garnished with mint.

*Custom cocktails available on request.*

## CANNED COCKTAILS

### Eau Claire Distillery

Vodka Mule, Prickly Pear Pink Lemonade, Hard Iced Tea, Parlour Gin and Tonic, Dill Pickle Caesar.

## MOCKTAILS AND PUNCHES

### Rhubarb Ginger Smash

Using a reduction of fresh rhubarb and ginger root, this refreshing mocktail will invigorate and refresh, served with a mint garnish.

### Pearsons Berry Farm Saskatoon Citrus Spritzer

A classic punch incorporating local Saskatoon berries and fresh citrus fruits topped with San Pellegrino.

### Hibiscus Berry Iced Tea

Summer tea with dried hibiscus flowers and berries.

### Watermelon Lemonade

A refreshing Summer lemonade.

### Ginger Peach Punch

Sweet peach and spicy ginger balanced to perfection.

### Grapefruit Ginger Infused Water

A bright restoring juice-infused water.

## NON-ALCOHOLIC BEVERAGES

### Assorted Annex Craft Sodas

### Assorted Mixer Sodas

### San Pellegrino

### Tru Buch Seasonal Kombucha

### Coffee and Tea service



# Wines, Beers, Ciders + Spirits

## CURATED WINES

### Red Wine

Heartland Cabernet Sauvignon, Australia  
Domaine Rimbart 'For Me' Merlot, France

### White Wine

Philippe Guerin Abstraction #2 Sauvignon Blanc, France  
Vinicola de Nelles, Parabolic Blanco, Spain

### Rosé

Leitz Pinot Noir Dry Rosé, Germany

### Sparkling

Fruitière Vinicole d'Arbois Crémant du Jura Rosé Brut, France  
La Marca Prosecco, Italy

*Reserve list available on request.*

## BEERS

### Package of Local Beers

*An assortment of the following:*

#### Village Blonde

#### Village Blacksmith

#### Village Wit, wheat ale

#### Ol' Beautiful Brass Monkey Blood Orange Lager

#### Ol' Beautiful Okami Kasu Japanese Ale

#### Ol' Beautiful Abrazo Mexican Lager

#### Tuesday Knollypop Modern Lager, 0.05%

### Package of Classic Beers

*An assortment of the following:*

#### Kokanee

#### Michelob Ultra

#### Heineken

## CIDERS

*An assortment of Ciders from Village Brewery:*

#### Village Cider

#### Village Tropical Cider

#### Village White Peach Cider

#### Village Blueberry Cider

## SPIRITS + HIGHBALLS

- Classic Well Spirits - Absolute, Bombay Sapphire, Bacardi Silver, Crown
- Glenlivet 12-year scotch and Don Julio tequila added on request
- Premium Well - Eau Claire Distillery

Club Soda, Tonic Water, Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Clamato and fruit garnishes.

*\*Please let us know if your event requires a liquor license.*

*A 20% restocking fee is charged on unopened bottles and cases of cans not left with the host. Contact us with any questions.*

*Custom requests always welcome.*



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## LET US HELP QUENCH YOUR THIRST

Please call or email us with any questions regarding this season's menu; to place your catering orders or to help plan your next big event.

[EVENTS@DEVOURCATERING.COM](mailto:EVENTS@DEVOURCATERING.COM)

403.242.0046