



## BEER, WINE AND COCKTAILS

Of course, not all travellers have the budget for champagne, and for hotel guests more inclined to beer, wine and cocktails, there is much on offer.

Taking an almost scientific approach to mixed drinks is Fairmont Hotels & Resorts, which, earlier this year, brought together some of its top bartenders for a cocktail ideation session. In early June, five elite bartenders, including Grant Sceney, from Fairmont Pacific Rim, in Vancouver, and Nadar Chabaane, from Fairmont [Le Château Frontenac](#), in Quebec City, met in Seattle to develop what will become Fairmont's next global cocktail menu, with the full set of new drinks debuting in autumn. Among the newly formulated libations are an Old Fashioned featuring rum and small-batch bourbon, and the Sparkling Collins Royale (champagne, vodka, lemon juice, simple syrup and sliced cucumber).

Catalano Restaurant & Cicchetti Bar, at [Magnolia Hotel & Spa](#) in Victoria, B.C., features wines from Spain, Italy, and, closer to home, B.C. The restaurant also goes local with its draft beer program, serving up labels from Vancouver Island breweries such as Hoyne and Phillips. Cocktails, inspired by the Pacific Northwest and the Mediterranean, include the Catalano Coastal Gin & Tonic, featuring nutrient-rich spirulina. Alcohol-free options include lemonade infused with rosemary syrup.

At [Cure Lounge & Patio](#), in Whistler, B.C.'s [Nita Lake Lodge](#), bartenders devise cocktails made with house-made syrups (using herbs from the rooftop garden), craft beers and spirits, and seasonal ingredients. A signature autumn cocktail is The Smoke Show!, a Prohibition-inspired drink (gin, Grand Marnier, bourbon and Jägermeister smoked together with Jack Daniel's barrel wood chips).

The cocktail menu at [OPUS Bar](#), in [OPUS](#) Vancouver hotel, features drinks crafted from house-made syrups and bitters and often pairing unusual ingredients. The fall cocktail menu, for instance, includes inventive concoctions like Deep Secrets (gin, Cointreau, pressed lime, jalapeño syrup, secret spice and cucumber) and The Freja (bourbon, sweet vermouth, brown sugar, black walnut and mint).

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