



September 2008

Bar and Liquor services

Host bar

Customers supply the alcohol and the liquor license.

“Set-up to serve alcohol”;

Includes a complete selection of mixers and juices for standard bar drinks and non-alcoholic beverages, ice, stemware and glassware, cocktail napkins, lemons, limes, celery and spices. Non-Alcoholic Beverages are supplied with host bar service and provided to all guests at no extra charge.

Price per person \$6.00 – minimum 50 guests

Bartenders (one per 100 guests) are charged at \$26.00 per hour

(average is 6-8 hours)

Beer & Wine Bar:

Price per person \$6.00 - 75 guests or more (includes all glassware, ice, napkins, coolers, small bar equipment etc plus all non-alcoholic beverages for guests)

Loonie and Twoonie Bars:

Same as a host bar, corkage charges apply. Customer is responsible to put a coin bowl on the bar for guests to place loonies or twoonies. No accounting or responsibility is taken for making change and money received at bar. Our staff does not handle money.

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82 drinks). Champagne must be chilled before using in beverage fountain.

Cash Bars:

Set-up to serve alcohol fee is as above, we will provide a ticket seller at an additional hourly fee of \$22.00 per hour

Customer is responsible to set prices and post.

Punches

We can provide a non-alcoholic or alcoholic punch at a special table.

Additional charges apply, please request. One gallon punch will serve 20 - 25 guests. No pulp juices can be used in beverage fountains. Rental cost for fountain is \$80.00, punch costs are added.

Champagne/wine services

If you wish to have champagne or wine served at the tables to guests, we will provide additional servers and additional stem ware at the appropriate charges. One case (12) of champagne serves 40 - 50 people (approximately

Theme Bars

We can customize a service to fit the theme of your event.

(Martini Bars, Hawaiian, shooter, Christmas etc)

Set-up fees for all service bars can be reduced by \$1.00 per person if requesting disposable cups, we still provide wineglasses for guest tables.

General information:

One case champagne will pour 82 glasses.

One regular bottle (750 ml) of wine will serve approximately 5-6 glasses.

One gallon of punch will serve 20 - 25 people

One large keg of beer will serve 220 glasses of beer (9 oz size)

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One liter liquor will make approximately 26 drinks. Approximately 4 - 5 ounces of mixer is used per drink.

Order of preferences for liquor tends to be Vodka, Rum, Rye, Scotch and Gin.

You should plan on 2 drinks per hour, per person.

(this is a general estimate and will vary)

We can assist you with your selection and suggested quantities of liquor and wine as appropriate to your menu.

We can order and have your selection delivered for your event. Liquor charges will be added to your event invoice

If you are providing your own bartenders they must bring their own supplies and equipment. Bartenders are responsible for the bar set-up, take down and all bar clean up including removal of cans, bottles and glasses.

All services will be assessed a 18% service charge on invoice.

Our servers will be attired in Black and White or appropriate theme dress.



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