



BAR OPTIONS

Events at Enjoy Host Bar - All beverages will be charged on consumption to your Master Account. Using only the venues supplied alcohol and mixes. An additional charge of 5% gst and 18% gratuity will be applied.

Well Brand Spirits 1 oz.

\$7.00

Well Brand Liqueurs 1 oz.

\$7.00

Domestic Beer (Big Rock) 355ml can

\$7.00

Domestic Cider (Big Rock) 355ml can

\$9.00

House Wine (Seasonal Selections) 5oz. glass

\$9.00

Premium Brand Spirits 1 oz.

\$9.00

Premium Brand Liqueurs 1 oz.

\$9.00

Imported/Premium Beer 325-385 ml can/bottle

\$9.00

Imported/Premium Cider 325-385 ml can/bottle

\$9.00

Premium Wine/Prosecco (Seasonal Selections)

5oz. glass

\$11.00

Apple and Orange Juice/Soft Drink

\$3.00

Events at Enjoy Cash Bar - All beverages will be charged to each of your guests directly. Cash bar prices include 5%gst and 18% gratuity built into the below prices.

Well Brand Spirits 1 oz.

\$8.50

Well Brand Liqueurs 1 oz.

\$8.50

Domestic Beer (Big Rock) 355ml can

\$8.50

Domestic Cider (Big Rock) 355ml can

\$11.00

House Wine (Seasonal Selections) 5oz. glass

\$11.00

Premium Brand Spirits 1 oz.

\$11.00

Premium Brand Liqueurs 1 oz.

\$11.00

Imported/Premium Beer 325-385 ml can/bottle

\$11.00

Imported/Premium Cider 325-385 ml can/bottle

\$11.00

Premium Wine/Prosecco (Seasonal Selections)

5oz. glass

\$11.00

Apple and Orange Juice/Soft Drink

\$3.5

- **Toonie/ Money Bar** - Guests are charged \$ 2.00 per drink (or whatever cost the client determines), with the price difference charged to the client's master account.
- If liquor sales do not exceed \$300 charges of \$336 (minimum 4 hours bar service per one bar staff member, excluding bar set up and tear down) will be charged to the client's master account

BAR BRANDS

Well Brand Spirits:

- *Absolut Vodka // Alberta Day Gin // Alberta Premium // Jim beam // Sombra Mezcal Tequila // Bacardi Rum*

Domestic Beer

- **Bud light // Coors**

Domestic Cider

- *Broken Lader Cider*

House Wine

White – Primi Soli

Red – Monarch Red

Premium Brand Spirits:

- *Tito's Vodka // Beefeater Gin // Markers Mark // Jose Cuervo Tequila // Captain Morgan*

Imported / Premium Beer

- **Stella // First Timer IPA // Heineken**

Domestic Cider

- **The Original Cider**

Premium Wine

White – White Haven Chardonnay

Red – Mythic Mountain Malber

Sparkling – Riondo Prosecco

CORKAGE DETAILS

Events at Enjoy Full Corkage Bar - using client supplied commercial (not home-made) alcohol (\$17.00 per person; plus, gst and 18% gratuity).

Rental of 300 standard 6.5oz wine glasses per 100 guests. Rental of 50 champagne 8.5oz flutes per 100 guests. Rental of 300 stemmed beer 12oz glass per 100 guests.

Wine & Beer Corkage Bar - using client supplied commercial (not home-made) wine and beer. (\$10 per person; plus, gst and 18% gratuity). Rental of 300 standard 6.5oz wine glasses per 100 guests

Wine & Champagne Corkage Bar - using client supplied commercial (not home-made) wine and champagne. (\$10 per person; plus, gst and 18% gratuity). Rental of 200 standard 6.5oz wine glasses per 100 guests. Rental of 100 champagne 8.5oz flutes per 100 guests.

Applies to all 3 types of Corkage Bars:

- **Open Bar** - All client supplied beverages will be provided complimentary to guests. As well as mix provided by Events at Enjoy (ie. pop/ juice)
- **Toonie/ Money Bar*** - Guests are charged \$2.00 per drink ticket (or whatever cost the client determines), with the revenue going to the client. Drink tickets must be sold by client/ friends/ family near the bar or entrance. Client must provide tickets, signage, float, cash box, etc. which they will need to make ticket sales successful.
- **Wine Bottles on Tables** - Supplied by the client and placed on the tables by Events at Enjoy. Table pouring services may be provided at an additional cost of \$336.00 (plus gst) for a minimum 4-hour shift per one bar staff member.
- Additional glassware may be rented by Events at Enjoy as client's expense. Includes pick up, return, and damage waiver. Damage waiver will be charged back to client on additional orders only.

**Events at Enjoy is not responsible for handling any money, ticket sales. or donations for corkage bars.*

BAR STANDARDS

PLEASE READ: Bar operation hours must not exceed 8 hours or additional fees may apply. If a bar runs more than 8 hours food and water must be provided by client during cocktail hour as per AGLC to prevent overconsumption for guests.

We do not recommend cocktail hour going over an hour or a bar beginning before 4pm as it can lead to over consumption which often results in sleepy uncomfortable guests.

Bar mixes will only be Coca Cola products – Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale. Bar juices will be Clamato, Orange Juice, and Cranberry Juice. Additional mixes MAY be provided upon request and discussed at the 8-week meeting with the Event Coordinator and the clients.

Bar garnishes include Tabasco, Worcestershire, celery salt, lemon, limes, and orange slices. Any additional garnishes MAY be provided upon request. (Ex. Cherries, Simple Syrup, etc.) This must be discussed with the Event Coordinator and the clients at the 8-week meeting.

We advise that shots and doubles should only be served after dinner.

If you wish to supply the alcohol for your function you will be required to provide us with proof of purchase for the alcohol, and a special event liquor license. Events at Enjoy must be listed on the liquor license.

Please inform Events at Enjoy the date and approximately the time you will provide the proof of purchase of the alcohol, the liquor license, and the liquor to our venue staff. Ensure that drop off is well labeled with your name, event date and event room.

Please be advised that the Alberta Liquor Law does not allow Events at Enjoy to serve anything but commercial made alcoholic beverages on our premises.

Please be advised that the Alberta Liquor Law does not allow Events at Enjoy to serve more than 2 drinks per guest at a time, to ID anyone appearing to be under 40 years of age, and to stop serving alcohol to anyone overly impaired. (exception is a guest taking a bottle of table wine to their table to share.

The bartender will stop serving all drinks at 12:30 am. If the wedding party supplied their own alcoholic beverages, they must be taken out of the function room before 2:00 am. The Venue Manager may be able to store the beverages for pick up another day, but this must be organized in advance.

We ask for your full cooperation in the implementation of the regulations and we encourage and participate in the Designated Drivers & Alternative Driving programs.

Events at Enjoy reserve the right to refuse or terminate the service of alcoholic beverages at any time in accordance with the regulations of the Alberta Gaming and Liquor Control Board.

I have read and agree to these policies (please initial) _____