

Bar Service

HOST BAR

THE HOST IS CHARGED FOR CONSUMPTION ON A PER DRINK BASIS.
HOST BARS ARE SUBJECT TO A 18% GRATUITY, 2% ADMIN FEE & 5% GST

Regular Highballs	\$6	House Wine Glass	\$6
Premium Highballs	\$7	House Wine Bottle	\$30
Domestic Beer	\$6	Coolers	\$7
Imported Beer	\$7	Soft Drinks	\$4



CASH BAR

INDIVIDUALS PAY FOR THEIR OWN DRINKS ON A CASH BASIS.

Regular Highballs	\$7	House Wine Glass	\$7
Premium Highballs	\$8	House Wine Bottle	\$32
Domestic Beer	\$7	Coolers	\$8
Imported Beer	\$8	Soft Drinks	\$5



BARTENDERS

We charge a Bartender fee of \$40 / hour for events per bartender (with a min charge of 4 hrs). If the Host or Cash Bar Sales are over \$750, the Bartender fee will be waived. For functions over 100 people, 2 Bartenders are required. One hr for setup & take down will be charged. If a Ticket Seller is required, this must be provided by the Hotel as per AGLC regulations at a fee of \$40 / hour.

STANDARD LIQUORS

Smirnoff Vodka | Captain Morgan Dark Rum | Captain Morgan White Rum | Bacardi White Rum
Captain Morgan's Spiced Rum | Gilbey's Gin | J&B Rare Scotch | Sauza Silver | Alberta Premium

PREMIUM LIQUORS

Gibson's Rye | Crown Royal | Jack Daniels Whiskey | Tanqueray Gin | Bombay Sapphire Gin | Grey
Goose Vodka | Ketel One Vodka | Buffalo Trace | Jose Cuervo Gold | Appleton Estate Rum

DOMESTIC BEER (SELECT 4)

Kokanee | Canadian | Coors Light | Bud Light | Budweiser | Labatt Blue | Pilsner | O'Douls

IMPORTED BEER (SELECT 3)

Corona | Coors Banquets | Heineken | Alexander Keith's | Stella Artois | Guinness

LIQUEURS (SELECT 3)

Baileys | Kahlua | Sambuca | Jägermeister | Amaretto | Southern Comfort | Butter Ripple
Schnapps | Root Beer Schnapps | Frangelico, Blue Curacao



All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

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CORKAGE BAR

For groups who would like to supply their own liquor, a corkage fee per person will be charged. This fee covers all mix, ice, glasses and condiments. A liquor license is required and must be delivered with the liquor. Please note that homemade wine and beer are not allowed. All corkage bars will be charged for each bartender at \$40 per hour per bartender.

Full Corkage \$15 per person
Wine Corkage \$9 per bottle
Minors Under 18 yrs \$6 per person

Specialty Action Stations

GOURMET CAESAR STATION

GUESTS BUILD THEIR OWN GOURMET CAESAR

Righand Craft Distillery Vodkas | Premium | Dill Pickle | Garlic Bacon | Garlic Sausage | Prawns | Sirloin Beef | Cheddar Cheese Clamato | Jalapenos | Pickled Asparagus | Dill Pickles | Peppers Herbs | Spices | Celery | Lemon | Limes | Olives

\$420

(SERVES UP TO 30 CAESARS | INCLUDES 3 HOURS OF STAFFED STATION)



COCKTAIL STATION

GUESTS SELECT CUSTOM CRAFTED COCKTAIL

Select 3 of the following Cocktails

Mojito | Sangria | Cosmopolitan | Margarita | Apple Martini | Moscow Mules

\$420

(SERVES UP TO 30 COCKTAILS | INCLUDES 3 HOURS OF STAFFED STATION)



CRAFT BEER ON TAP \$50 RENTAL | \$8 PER PINT
ENHANCE A HOST OR CASH BAR WITH ALBERTA CRAFT BEER

Ask our Sales & Catering Manager for a list of available Craft Beers



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Wine List

RED WINES

House Cabernet Merlot	30
Alamos Malbec	39
Annie's lane Shiraz	39
Lindemans Bin 45 Cabernet Sauvignon	39

WHITE WINES

House Pinot Grigio	30
Oyster Bay Pinot Grigio	46
Annie's Lane Chardonnay	39
Lindemans Bin 95 Sauvignon Blanc	39
Gallo Zinfandel	30

SPARKLING WINES

Freixenet Cordon Negro	35
Veuve Clicquot Champagne	165



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