

# Offsite Bar Service Options

## Full Bar Service

The Caterer will setup portable bar stations on site and supply all alcohol (to include an assortment of domestic and import beer, red and white wine, highballs, cocktails and coolers). This also includes all glassware, ice, mix and condiments.

Cost: Drinks are charged at a rate of \$5.25 - \$6.50 per drink. Note ~ if this option is selected, there is a minimum cost of \$1,000. This means that if the total bar revenues are less than \$1,000, the client will be charged the difference.

## Partial Bar Service

The Caterer will provide beer, wine and coolers, as well as appropriate glassware and ice chests to keep the beverages chilled. Cost of drinks is \$5.25- \$6.50 ea. If this option is selected, there is a minimum requirement of sales of \$500 or the client is charged the difference.

## Corkage Service

Client provides all liquor and liquor license. The Caterer will setup a portable bar station and supply mix, ice, glassware and all condiments. Price for **full bar corkage** is \$6.50 per person. Price for **partial bar corkage** (if only beer, wine and coolers are provided) is \$3.50 per person.

## Specialty ~ Wine and / or Champagne Only

### Full Service

The Caterer provides wine and/or champagne – pricing will depend on type of wine or champagne selected. Pricing would start at \$29.00 per bottle or \$6.50 per glass.

### Corkage Service

Client provides wine and/or champagne – a wine corkage fee of \$2.50 per person would apply; \$3.00 if both wine and champagne are served and glassware is required. This includes beverage chilling, opening and placement of wine bottles and glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee for this—\$20.00 per hour per server (number of servers is dependent upon number of guests).



Offsite Bar Service Options

Prices plus GST & 18% gratuity

### Special Note

*For all bars, a bartending fee of \$20 per hour per bartender will apply. One bartender is required per every 100 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allotted for consumption after last call.*

# Additional OFFSITE Catering Policies

## Additional Offsite Catering Policies

**Our pricing for meals for offsite events is the same as it is for onsite events, however, due to the extra costs involved in catering offsite, an additional charge of 15% of the event value will be added to the invoice.**

### What is included

When you select us to cater your offsite event, we include all of the following in our pricing: **full service staff, china plates, silverware, water glasses, coffee cups, serving utensils, linen tablecloths, linen napkins, full skirting and décor of buffet tables, set-up and tear-down of food & beverage stations and clearing of tables after meal.**

PLEASE NOTE - it is the responsibility of the client to ensure that the tables and chairs are set up and arranged as desired prior to our staff arriving for set up. Note that we do not provide the tables and chairs, as these are normally provided by the venue or rented from an equipment rental provider. Whenever possible, please provide an event layout diagram to your Event Coordinator.

### Mileage/travel time

When travelling outside of city limits, we charge a per kilometer fee of \$1 per kilometer. An estimate will be made of this distance at the time of your quote. There may be more than 1 trip required—depending on the nature and size of your event and the number of catering staff/vehicles required. Your Event Coordinator will provide an estimate to you at the time of your quote. Note that if the size of your event changes significantly and we require another vehicle, this will change the mileage charge which will be reflected on your final invoice.

### Staff travel time

In addition to mileage charges, when we cater to events out of town, we have to pay our staff for their time spent travelling. This will be a factor of how much time is spent travelling and the number of staff required—which is determined by the size and nature of your event. This will also be estimated at the time of your quote. Our basic fee is \$20 per hour per staff member travelling and \$30 per hour per Chef.

### Minimum fee for offsite events

For any offsite events, there is a minimum catering food sales requirement as follows:

Sunday thru Friday - Minimum order valued at \$600

Saturday - Minimum order valued at \$1000

Weddings - Minimum order valued at \$2000

*NOTE - Higher minimums will apply during peak Christmas Season*

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