



## Banquet Beverage Services

### Cash Bar

For groups where individual guests purchase their own beverages

### Host Bar

For groups where the host pays for all beverages

	Host	Cash
House Brand Liquor, Domestic Beer	\$6.00	\$7.50
<b>House Wine by the Glass</b>		
House White Wine (1)	\$6.50	\$8.00
House Red Wine (1)	\$6.50	\$8.00
<b>Premium Liquor, Premium Beer</b>		
House Cocktails, Coolers, Liqueurs	\$6.50	\$8.00
Super Premium Liquors	\$8.00	\$10.00
Soft Drinks	\$2.50	\$3.00
Juices	\$3.00	\$3.50
Unlimited Pop/Juice Bar	\$5.00 per person	
Unlimited Pop Bar	\$4.00 per person	
<b>Punch Service / 40 Servings</b>		
Fruit Punch	\$40.00	
Liquor (Vodka) Punch	\$120.00	
Sparkling Wine Punch	\$120.00	

### House Bar set up Includes

Scotch, rye, gin, vodka, rum, domestic beer, house wine, Premium beer, cocktails and coolers. Mixes include soft drinks, orange juice, lime juice, cranberry juice and clamato juice.

### Wine menu

Please contact the catering department for available wine list.

Host Prices are subject to an 18% Service charge and 5% GST.  
Cash Prices include all applicable charges and taxes.

If Bar yield is less than \$500.00 there will be a \$25.00 per hour charge for each bartender (minimum 3 hour charge)



## WINE LIST

### Red Wine (Per 750ml Bottle)

#### **Della Casa Rosso (Italy) - (House)**

Elegant dry red wine with deep ruby red color. Fresh, vinous, ethereal and fruity bouquet. Dry, harmonious, young taste, with a slightly bitter aftertaste.

**\$40**

#### **Josh Cellars Cabernet Sauvignon (USA)**

Juicy with plum and blackberry flavors, prominently layered with smoky and sappy maple oak, roasted almonds and hazelnuts. It finished long with fine, firm tannins.

**\$55**

#### **Sumac Ridge Cabernet Merlot (Okanagan, BC)**

Blackberries, cherries, toasty notes, and some spice on the nose. The palate has flavors of dark fruits, baking spices and a hint of mocha. Balanced acidity with medium tannins.

**\$49**

#### **Bread & Butter Pinot Noir (California, USA)**

An undeniably juicy Pinot Noir that bursts with cherries, raspberries and a touch of cassis. Rich flavors of fresh fruit join with soft oak to create a beautifully long, smooth finish.

**\$57**

### Rose (Per 750ml Bottle)

#### **L'Ostal Rose (France)**

Spice, rose petal and strawberry notes with crisp, dry finish. The wine is 50% Grenache and 50% Syrah which undergoes cold fermentation to preserve the freshness.

**\$45**

### White Wine (Per 750ml Bottle)

#### **Della Casa Bianco (Italy) - (House)**

Light straw yellow color with small greenish reflections. Elegant, fruity, fresh, young, dry, harmonious, fragrant, delicately acidulous bouquet.

**\$40**

#### **Zenato Pinot Grigio (Italy)**

Straw yellow in color with greenish highlights, and a delicate bouquet. Refreshing and soft with a smooth, dry finish.

**\$45**

#### **Kim Crawford Sauvignon Blanc (Marlborough)**

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passionfruit, melon and grapefruit.

**\$55**

#### **Sumac Ridge Chardonnay (Okanagan, BC)**

Apple and melon aromas carry onto the palette and finishes with crisp, clean citrus notes.

**\$46**

### Bubbles (Per 750ml Bottle)

#### **Arnaces Prosecco (Italy)**

Organic, fruity and dry taste. Light yellow in colour with intense flavour. Aroma of green pear, apple, lemon.

**\$49**

#### **Moet & Chandon Brut Imperial (France)**

On the palate this champagne is dry with apple flavors and a good crisp acidity. The carbonation gives the champagne a nice light mouth feel and the acidity leaves refreshed palate.

**\$150**

## **Corkage Wine / Bar Information**

### **Corkage Fee**

The wine only corkage fee is \$10.00 per bottle.

Non-alcoholic wine only corkage fee is \$3.00 per bottle.

The full bar corkage fee is \$12.00 per adult.

The fee per child (under age of 18) is \$5.00 per child.

The Calgary Plaza Hotel Ltd. will supply; soft drinks, juice, ice, glassware and garnishes for the bars. Adults and children will have access to unlimited pop and juice.

### **Liquor License and Alcohol Receipts**

The Client must obtain an appropriate liquor license from the Alberta Gaming and Liquor Commission (AGLC).

The license can be purchased online from:

<https://aglc.ca/liquor/liquor-licences/applying-licence/liquor-licences-private-special-events>

All alcohol provided for the corkage bar must be sealed and accompanied by a receipt.

### **Bartenders**

The Calgary Plaza Hotel Ltd. banquet staff will be hired as bartenders by the Client at a rate of \$25 per hour of service, for a minimum of 3 hours. Hours of service will include bar open time to bar end time, plus 1 hour before and 1 hour after for setup and teardown.

It is recommended to have 1 bartender per 100 guests.

### **Ticket Seller**

If the Client would like to charge for drinks and have a corkage bar, the Client would be responsible for selling their own tickets. Calgary Plaza Hotel Ltd. bartenders cannot handle any money at a corkage bar and can only collect sold drink tickets.

### **Liability Waiver**

The Client will need to sign a liability waiver, releasing the Calgary Plaza Hotel Ltd. from legal liability for the event.

### **Event Security**

All social events that are held at the Calgary Plaza Hotel & Conference Centre with 200 or more attendees OR a host/corkage bar will be subject to a \$35.00 per hour (minimum of 4 hours) service charge plus applicable taxes for the utilization of a security guard(s), dependent on the number of attendees. The Calgary Plaza Hotel and Conference Centre will arrange for the hiring of security personnel, unless the client specifies that they would prefer to do so. Security must be hired from an approved security provider, and proof of contract must be provided no later than one (1) month prior to event date, should the client wish to provide security.