GREAT EVENTS
CATERING

DRINK & BAR MENU

FRESH, ARTFUL & INSPIRED CUISINE



TYPES OF BAR SERVICE

HOST BAR | CLIENT PAYS FOR GUEST'S BEVERAGES

• Includes set up of liquor, stemmed wine and all-purpose glasses, mix (soft drinks, clamato, orange, cranberry juice,) ice garnishes (lemons, limes, celery,) bar accessories (bottle openers, bar bins, straws, cocktail napkins, speed spouts, tobasco, worcestershire, celery salt glass rimmer, salt and pepper).

• A bartender fee of $35/hour (4 hour minimum) will apply.

• If the total beverage sales are less than $500.00 per bartender, a bar setup fee of $100.00 will apply.

CASH BAR | GUESTS PAY FOR THEIR OWN BEVERAGES

• Includes set up of liquor, stemmed wine and all-purpose glasses, mix (soft drinks, clamato, orange, cranberry juice,) ice garnishes (lemons, limes, celery,) bar accessories (bottle openers, bar bins, straws, cocktail napkins, speed spouts, tobasco, worcestershire, celery salt glass rimmer, salt and pepper).

• A bartender fee of $35/hour (4 hour minimum) will apply.

• If the total beverage sales are less than $500.00 per bartender, a bartender fee of $35.00 Per hour (minimum of 4 hours) will apply

• A ticket seller fee of $30/hour (minimum 4 hours) will apply

• Cashless transaction only - credit card & debit machine included.

REGULATION INFORMATION
AGLC AND ALCOHOL SERVICE

In support of responsible beverage service, Great Events bar staff will not serve any guest who appears intoxicated

• Liquor service is not permitted before 10:00AM and after 1:00am

• Proof of age (photographic government-issued ID) may be requested from any guest, and required from those who appear to be under 25 years of age

• Refusal of alcohol service is at the discretion of certified great events bar staff



THE WINE LIST

HOUSE SELECTION | 750ML

VILLA ROCCA	ITALY
• CABERNET SAUVIGNON	
• PINOT NOIR	
• SAUVIGNON BLANC	

WHITE | ROSE | 750ML

MORGAN BAY CHARDONNAY	USA
HENRY OF PELHAM CHARDONNAY	CANADA
VINA MONTES SAUVIGNON BLANC	CHILE
CAP ROYAL BORDEAUX BLANC	FRANCE
CAMPAGNOLA PINOT GRIGIO	ITALY
ZACCAGNINI PINOT GRIGIO	ITALY
WEINGUT FREY RIESLING	GERMANY
L'OSTAL CAZES ROSE	FRANCE

RED | 750ML

CAMPAGNOLA VALPOLICELLA	ITALY
CIGAR BOX PINOT NOIR	CHILE
SILENI ESATE PINOT NOIR	NEW ZEALAND
VINA MONTES CABERNET SAUVIGNON	CHILE
CAP ROYAL BORDEAUX ROUGE	FRANCE
LA LINDA OLD VINES MALBEC	ARGENTINA
BARON PHILIPPE DE ROTHCHILD MERLOT	FRANCE
FABRE MONTMAYOU RESERVE SYRAH	ARGENTINA

SPARKLING | 750ML

CASALOTTA BRUT SPUMANTE	ITALY
VILLA MARCHES: PROSECCO	ITALY
TAITTINGER CUVEE PRESTIGE CHAMPAGNE	FRANCE
MINI ARNACES PROSECCO BRUT (200ML)	ITALY

FORTIFIED | 375ML

FRONSECA 10 YEAR OLD TAWNY PORT	PORTUGAL

NON-ALCOHOLIC | 750ML

JP CHENET CHARDONNAY	FRANCE
JP CHENET CABERNET SYRAH	FRANCE
JP CHENET CHARDONNAY SPARKLING	FRANCE
NOUGHTY SPARKLING CHARDONNAY	SPAIN



*Other wines are available upon request; must be purchased by the case.
**Wine selections should be confirmed at least 2 weeks before an event. All wines are subject to availability. If a selection is unavailable, the client will be contacted and a substitute will be provided, equivalent in value and price.

BEVERAGES

	UNIT	HOST BAR	CASH BAR
HIBALLS REGULAR BRANDS	1 OUNCE		
HIBALLS PREMIUM BRANDS	1 OUNCE		
LOCAL CRAFT BEER/CIDER	355 ML CAN		
IMPORT BEER	355 ML CAN		
SELTZERS/CANNED COCKTAILS	355ML CAN		
HOUSE RED OR WHITE WINE	6 OUNCE		
PREMIUM RED OR WHITE WINE	6 OUNCE		
LIQUEURS	1 OUNCE		
NON-ALCOHOLIC BEER/MOCKTAIL	355ML		
SOFT DRINKS	SERVING		
JUICE	SERVING		
BOTTLED WATER	500ML		
SAN PELLEGRINO SODAS	355ML		
SPARKLING WATER	355ML		

LIQUORS

HOUSE BRAND LIQUORS

FINLANDIA VODKA
CANADIAN CLUB RYE
FAMOUS GROUSE SCOTCH
FLOR DE CANA WHITE RUM
FLOR DE CANA AÑEJO RUM
BEEFEATER GIN
CAPTAIN MORGANS SPICED RUM

PREMIUM SELECT LIQUORS

KETEL ONE VODKA
CROWN ROYAL RYE
DEWAR'S SCOTCH
FLOR DE CANA GRAN RESERVA RUM
TANQUERAY LONDON DRY GIN

LIQUEURS (1 OZ SERVING)

KAHLUA
BAILEYS
AMARETTO

OTHER SELECTIONS AVAILABLE UPON REQUEST

PREMIUM SCOTCH & BOURBON BAR

1 OZ SERVING

OTHER SELECTIONS AVAILABLE UPON REQUEST

GLENFIDDICH 12 YEARS
GLENMORANGIE 10 YEARS
BULLEIT BOURBON
KNOB CREEK BOURBON



CAPPUCINO CART | FIRST 3 HOURS | ADDITIONAL HOUR

Unlimited consumption. includes cups, condiments, barista, disposable designer cups, set up, clean up, china espresso cups, bowls etc. available at an additional rental fee

ESPRESSO
CHAI LATTE
MOCHACCINO
FLAVOURED SYRUPS
HOT CHOCOLATE
DECAF
CAPPUCCINO
LATTE

ITALIAN BEVERAGE JAR DRINK DISPENSERS | GALLON SERVES 16-20

FRUIT INFUSED WATER | PER PERSON
LEMONADE | PER GALLON
ICED TEA | PER GALLON
NON-ALCOHOLIC PUNCH | PER GALLON

SPARKLING WINE COCKTAILS | 5 OZ

BELLINI
SPARKLING WINE AND PEACH PUREE

MIMOSA
SPARKLING WINE AND ORANGE JUICE

APEROL SPRITZ
SPARKLING WINE, APEROL AND SODA WATER

FRENCH 75
SPARKLING WINE, 1OZ GIN AND LEMON JUICE

SPECIALTY COCKTAILS

CANADIAN OLD FASHIONED | 2 OZ
CANADIAN WHISKEY, MAPLE SYRUP, BITTERS

ESPRESSO MARTINI | 2 OZ
VODKA, NOA ESPRESSO MARTINI

MARGARITA | 2 OZ
TEQUILA, TRIPLE SEC, LIME JUICE

MOSCOW MULE | 1 OZ
VODKA, GINGER BEER, LIME JUICE

NEGRONI | 2 OZ
GIN, COMPARI, SWEET VERMOUTH

MOJITO | 1 OZ
RUM, LIME JUICE, MINT, SODA WATER



MOCKTAILS

APEROL SPRITZ
BELLINI
MARGARITA
NEGRONI
MOJITO

CORKAGE BARS

A GREAT EVENTS CATERING BARTENDER MUST BE HIRED AT AN HOURLY RATE OF $35/HOUR. THIS BEGINS 1HOUR PRIOR TO AND ENDS 1 HOUR AFTER THE EVENT TO ALLOW ENOUGH TIME TO SET UP AND BREAK DOWN THE BAR STATION(S)

• ALL BARTENDER(S) AND STAFF ARE TRAINED IN PROSERVE (LIQUOR STAFF TRAINING) IN ACCORDANCE WITH THE ALBERTA GAMING AND LIQUOR COMMISION

• IF REQUIRED, TICKET SELLER FEE OF $30/HOUR (MINIMUM 4 HOURS) WILL APPLY

FULL CORKAGE BAR | PER PERSON

• includes stemmed wine and all-purpose glasses, ice, garnishes (lemons, limes, celery,) bar accessories (bottle openers, bar bins, straws, cocktail napkins, speed spouts, tobasco, worcestershire, celery salt glass rimmer, salt and pepper) and dinner wine opening service
• client to provide all alcoholic beverages. non-alcoholic beverages billed on consumption.

BEER AND WINE CORKAGE ONLY | PER PERSON

• includes stemmed wine and all-purpose glasses, ice bar accessories (bottle openers, bar bins, straws, cocktail napkins,) dinner wine and/or butler service with stemmed wine glasses for dinner tables and opening service

BAR SERVICE FEE | PER PERSON

• if clients want to provide their own bar service, Great Events Catering will provide stemmed glassware, clearing of glassware and maintain the banquet room for a minimal fee (maximum 5 hours)

WINE SERVICE WITH DINNER | PER PERSON

• includes stemmed wine glasses, ice to chill wine, dinner wine and/or butler service and opening service

AGLC REGULATION INFORMATION

• in support of responsible beverage service, great events bar staff will not serve any guest who appears to be intoxicated
• liquor service is not permitted before 10:00am and after 1:00am (12:00am on sundays and holidays.)
• proof of age (photographic government-issued id) may be requested from any guest and required from those who appear to be under 25 years of age
• refusal of alcohol service is at the discretion of certified great events bar staff