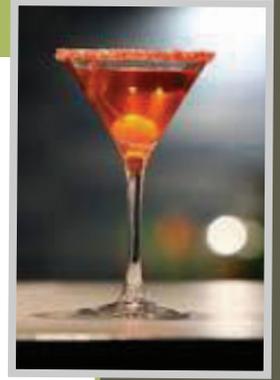


Off-site Bar Service Options



Offsite Bar Service Options

Full Bar Service

LA Chefs will setup portable bar stations on site, all alcohol (to include and assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also Includes all glassware, ice, mix, and condiments.

Cost- Drinks are charged at a rate of \$4.75 - \$5.75 per drink. Note ~ if this option is selected, there is a minimum cost of \$700. This means that if the total bar revenues are less than \$700, the client will be charged the difference.

Partial Bar Service

LA Chefs will provide Beer, Wine, and Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. Cost of drinks is \$4.75 - \$5.75 ea. If this option is selected, there is a minimum requirement of sales of \$350 or the client is charged the difference.

Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a portable bar station, mix, ice, glassware, and all condiments. Price for Full Bar Corkage \$6.00 per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$3.00 per person.

Specialty ~ Wine and / or Champagne Only

Full Service

LA Chefs provides Wine and/or Champagne— pricing will depend on type of wine or champagne selected. Pricing would start at \$29.00 per bottle or \$5.75 per glass.

Corkage Service

Client provides Wine and/or Champagne— a wine corkage fee or \$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—\$15.00 per hour per server, number of servers is dependent upon number of guests.

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.



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