



**STFX  
LIQUOR  
SERVICES  
GUIDE  
2022**



**ST. FRANCIS XAVIER  
UNIVERSITY**

# Bar Packages & Pricing 2022

The following are options and pricing for standard bar services. Pricing is based on number of guests and duration of service. Bar package includes the cost of campus security, which is required for all licensed events. In addition to this, the client can decide if bar sales will be a cash bar, host bar, or a mix. Due to COVID-19, additional costs may apply depending on service requirements and current Public Health guidelines.

# of Guests	2 hours/ less	2-5 hours	5-8 hours
100 Guests or less	\$300.00	\$560.00	\$860.00
100-150 Guests	\$400.00	\$735.00	\$1000.00
150-200 Guests	\$465.00	\$870.00	\$1170.00
200-300 Guests	\$530.00	\$935.00	\$1290.00
300+ Guests	\$570.00	\$1000.00	\$1390.00
Crystal Cliffs	Standard Crystal Cliffs rate is \$1250.00		

## CASH BAR

For a cash bar, guests will pay for their drinks throughout the event. Drink prices are as follows:

- Wine by the glass.....\$6.00
- Domestic Beer.....\$5.25
- Craft Beer.....\$6.00
- Seltzers.....\$6.00
- Standard Spirits.....\$5.25
- Premium Spirits.....\$6.00
- Non-Alcoholic.....\$2.00

## HOST BAR

A host/open bar is an option, used primarily for small, containable events such as dinner with wine service or a short reception. Bar staff will keep track of the number of drinks sold during the event, and then invoice the organizer after the event. For longer and larger events, such as weddings, it is important to note that full host bars are not encouraged. While offering guests complimentary beverages is done with great intentions, it often results in large amounts of alcohol being wasted and over-intoxicated guests. Instead, there are a variety of add-ons and partial host options to customize and enhance special occasions.

# Standard Bar Menu

## WINE

White Wine (Choose 1 of the Following):

- Grand Banker Pinot Grigio
- Two Oceans Sauvignon Blanc

Red Wine (Choose 1 of the Following):

- Grand Banker Shiraz Cabernet
- Two Oceans Cabernet Merlot

## SPIRITS

Standard spirit brands may vary.

- Vodka
- Gin
- White Rum
- Dark Rum
- Whiskey/ Rye

Premium

- Johnnie Walker Black 12YO

NOTE: Wine options may vary depending on inventory availability. If a specific wine variety is important to the client, please communicate with Liquor Services prior to the event. All products served by liquor services must be acquired by StFX through the NSLC or a certified licensee, such as a brewery or winery. Any leftover product is the property of StFX Liquor Services and cannot be removed by clients or guests.

## BEER & SELTZERS

Domestic Beer

- Alexander Keiths
- Budweiser
- Bud Light

Craft Beer (Choose 1 of the Following):

- Garrison Tall Ship
- Garrison Irish Red
- Boxing Rock Hunky Dory Pale Ale

Seltzers:

- Coldstream Clear Peach Iced Tea
- Coldstream Clear Lemonade

## NON-ALCOHOLIC

- Pepsi
- Diet Pepsi
- Gingerale
- 7Up
- Tonic Water
- Soda Water
- Iced Tea
- Lime or Blackberry Bubly



# Add-Ons and Host Options

In addition to the standard bar menu offerings, the following add-ons and host features can be incorporated to enhance and customize an event's bar menu. Please enquire with your event coordinator for more details and pricing information.

## Specialty Add-Ons

Champagne Toast: A great way to celebrate any special occasion, champagne or sparkling wine toasts provides 1 glass of bubbly to each guest.

Boozy Punch or Lemonade: In partnership with our food provider Sodexo. Creating cocktails is done on an individual drink basis, and therefore the punch and lemonade can also be offered to guests in non-alcoholic form.

Boozy Coffee and/ or Hot Chocolate: Coffee, hot chocolate, and fun toppings to create a warm drink featuring Baileys Irish Cream. Can also be offered as non-alcoholic.

Mimosas: Perfect for brunch and morning events, mimosas are a light and refreshing cocktail served in champagne flutes.

Steinhart Cocktails: Specialty cocktails created to showcase the unique products from a local distillery. Featuring flavoured spirits such as Haskap, Maple, and Habanero Vodka.

## Partial Host Options

Table Wine: The most common way to offer a complimentary drink to guests is having wine provided during dinner. This option has flexibility in choosing the wine and price point to accommodate the organizer's preference and budget.

Drink Tickets: Client pays for a set number of drink tickets which are then issued to guests and can be redeemed at the bar for any standard drink.

Cocktail Hour: Most wedding itineraries have a cocktail hour scheduled between the ceremony and the dinner/reception. This portion of the event can be setup as a host bar and then switch over to cash bar once guests are called in for dinner.

Toonie Bar: A "toonie" bar setup involves guests being sold drinks for \$2, with the host paying the remaining portion of the drink price (\$3.25-\$4.00 per drink). It is important to note that this option can experience the wasteful tendencies of a host bar, as well as an unpredictable bar invoice for the client.



# 2022 Wine Menu

## WHITE WINE

Grand Banker Pinot Grigio (Nova Scotia)	\$18.00/Bottle
Two Oceans Sauvignon Blanc (South Africa)	\$18.00/Bottle
Jost L'Acadie Pinot Grigio (Nova Scotia)	\$20.00/Bottle
Alamos Chardonnay (Argentina)	\$25.00/Bottle
Benjamin Bridge Tidal Bay (Nova Scotia)	\$30.00/Bottle

## RED WINE

Grand Banker Shiraz Cabernet (Nova Scotia)	\$18.00/Bottle
Two Oceans Cabernet Merlot (South Africa)	\$18.00/Bottle
Jost Founders' Red (Nova Scotia)	\$20.00/Bottle
Casillero del Diablo Cabernet Sauvignon (Chile)	\$20.00/Bottle
McManis Cabernet Sauvignon (USA-California)	\$30.00/Bottle

## SPARKLING WINE

Andres Spumante (Canada)*	\$25.00/Bottle
Ruffino Prosecco (Italy)	\$27.00/Bottle
Benjamin Bridge Rose NV (Nova Scotia)	\$35.00//Bottle
Benjamin Bridge Brut Sparkling (Nova Scotia)	\$50.00/Bottle

\*Andres Spumante is 1500ml (avg. 10 glasses per bottle).  
All other bottles listed are 750ml (avg. 5 glasses per bottle).

Wine availability is subject to change, depending on market and inventory availability. In this case, substitutes of the same variety and price point will be stocked.



# Product Substitutions

Liquor Services is always open to exploring new ideas brought forward by clients. We work closely with the Events Team and other StFX Service Providers to customize our service options to best suit client's needs. That being said, alcohol sale and service is a heavily regulated industry and we are bound by certain constraints that are not always flexible.

Due to the logistics of our bar locations, we are limited in how many different products we can offer at the bar. If a client would like a product that is not on the standard menu, in most cases they will need to select a current menu item to remove in order to accommodate the substitution.

Any product substitution requests should be communicated to the event coordinator in advance, with as much notice as possible. A few important notes about substitutions:

- Supplying products outside of the standard menu is subject to a stocking fee of \$50.00 per item substitution.
- All liquor products must come directly from either the NSLC or a licensed retailer such as a brewery, vineyard, or distillery. Homemade wine, beer, and spirits cannot be served or given to guests as favours. Furthermore, product must be acquired by StFX Liquor Services (client cannot purchase alcohol from a retailer and bring it to an event).
- StFX Liquor Services works in partnership with Labatt Breweries and does not offer substitutions to other brands of domestic beer.
- The Antigonish NSLC does not always carry enough stock to provide the volume of liquor StFX purchases, and therefore orders are typically fulfilled through the central warehouse in Halifax. This process takes on average 2 weeks, although can be delayed for a variety of reasons. To avoid last-minute disappointment, clients must confirm their specialized bar needs in advance.

