



# OKI • WELCOME • BIENVENUE

## HAVE YOUR OWN VENUE IN MIND FOR THAT SPECIAL EVENT?

WE CATER AT MANY DIFFERENT VENUES IN LETHBRIDGE AND THE SURROUNDING AREA. WHETHER YOU ARE IN WATERTON, PINCHER CREEK, CLARESHOLM, TABER OR ANY COMMUNITY IN BETWEEN, DON'T HESITATE TO CONTACT PRIME CATERING TO IMAGINE WHAT IS POSSIBLE. WE KNOW THAT EVERY FACET OF YOUR EVENT MUST BE EXCEPTIONAL, ESPECIALLY WHEN IT COMES TO THE CULINARY EXPERIENCE. FROM CHEF-INSPIRED MENUS, EXCEPTIONAL SERVICE AND A CUSTOMIZED EXPERIENCE, WE'LL WORK WITH YOU TO ENSURE YOUR EVENT IS THE TALK OF THE TOWN.

**PLEASE CONTACT [INFO@PRIMECATERING.CA](mailto:INFO@PRIMECATERING.CA) OR CALL 403.331.6921**



MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



PRIME CATERING OPERATES BANQUET SPACE AT THE SANDMAN SIGNATURE LETHBRIDGE LODGE, LOCATED AT 320 SCENIC DRIVE, AND ALSO AT THE SANDMAN HOTEL, LOCATED AT 421 MAYOR MAGRATH DRIVE. WE ALSO CATER MANY PRIVATE PARTIES AND CELEBRATIONS AT YOUR PERSONAL RESIDENCE. FROM FAMILY DINNERS AND SUNDAY BRUNCH, TO CRAFTED VINTAGE BARS AND COCKTAIL PARTIES, THE POSSIBILITIES ARE ENDLESS.

**LET US KNOW WHAT YOU HAVE IN MIND.**

**CONTACT OUR CATERING CONSULTANTS:**

**INFO@PRIMECATERING.CA** CALL **403.331.6921** OFFICE HOURS: 9:00 AM- 4:30 PM



WE PROVIDE FULL-SERVICE CATERING AT MANY VENUES IN LETHBRIDGE. COMMON VENUES INCLUDE:

- THE GALT MUSEUM
- CITY HALL
- CASA
- SOUTHERN ALBERTA ART GALLERY
- UNIVERSITY OF LETHBRIDGE
- SOUTHERN ALBERTA ETHNIC ASSOCIATION
- NIKKA YUKO JAPANESE GARDENS



# BREAKFAST ENTREES



SERVED WITH COFFEE  
MINIMUM OF 24 PEOPLE • \$13 PER PERSON

**Granola Parfait •**

In-house granola, vanilla yogurt, seasonal fruit with banana bread

**Avocado Toast •**

Avocado, bruschetta, poached eggs, bocconcini, arugula and balsamic glaze

**Continental •**

Bagel with cream cheese, pastries, seasonal fresh fruit, assorted yogurt

**Beverages •**

Bottled juice or bottled water  
\$3 PER PERSON

**GOURMET BREAKFAST**

SERVED WITH SEASONAL FRUIT,  
BREAKFAST POTATOES AND COFFEE  
MINIMUM OF 24 PEOPLE  
• \$17 ½ PER PERSON

**Breakfast Burrito •**

Scrambled eggs, flour tortilla, peppers, mozzarella, red onion, salsa, sour cream

**Ham & Cheese Frittata •**

Baked egg, prosciutto cotto, cheddar

**Broccoli & Cheddar Frittata •**

Baked egg, broccoli, cheddar, mozzarella

**Breakfast Sandwich •**

Fried egg, english muffin, provolone, Canadian back bacon

**Buttermilk Pancakes & Bacon •**

Maple syrup, butter

**Strawberry French Toast •**

Maple syrup, whipped cream

**EXECUTIVE BREAKFAST**

SERVED WITH COFFEE  
MINIMUM OF 24 PEOPLE

**OPTION #1 •**

Scrambled Eggs, bacon and/or sausage, breakfast potatoes, and seasonal fresh fruit  
\$18 ½ PER PERSON

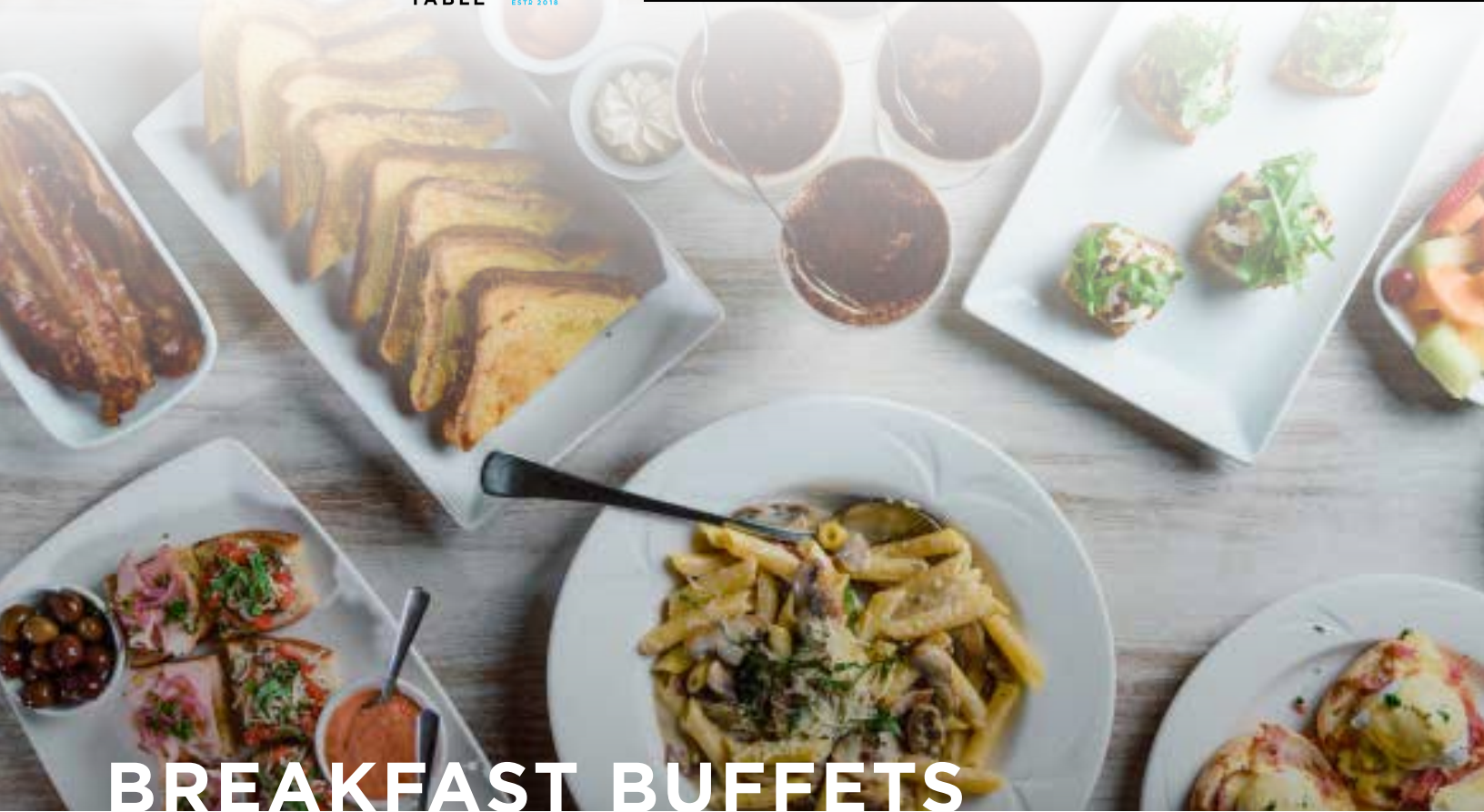
**OPTION #2 •**

Avocado toast with breakfast potatoes and seasonal fresh fruit  
\$19 ½ PER PERSON

**OPTION #3 •**

Eggs Benedict, breakfast potatoes, and seasonal fruit  
\$19 ½ PER PERSON





# BREAKFAST BUFFETS

## BREAKFAST BUFFET

\$19 ½ PER PERSON  
MINIMUM OF 24 PEOPLE

- Selection of Pastries
- Scrambled Eggs
- Bacon or Sausage
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Chilled Orange Juice
- Coffee and Tea

**Beverages • \$3 PER PERSON**  
Bottled juice or bottled water

## DELUXE BREAKFAST BUFFET

\$21 PER PERSON  
MINIMUM OF 24 PEOPLE

- Eggs Benedict
- Bacon or Sausage
- Strawberry French Toast
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Chilled Orange Juice
- Coffee and Tea

## BRUNCH BUFFET

\$25 PER PERSON • MINIMUM OF 35 PEOPLE  
SERVED 11AM TO 2PM ONLY

- Assorted Appetizers
- Eggs Benedict
- Strawberry French Toast
- Bacon or Sausage
- Breakfast Potatoes
- Caesar Salad
- Table Carbonara
- Seasonal Fresh Fruit
- Tiramisu
- Chilled Orange Juice
- Coffee and Tea



# SANDWICH ENTREES

## PLATED GOURMET SANDWICHES

CHOOSE 1 SANDWICH AND 1 SALAD FOR THE GROUP  
 \$18 ½ PER PERSON • MINIMUM 24 PEOPLE

### COLD SELECTION

- Chicken Salad** • green onions, celery, olive oil mayo
- Shaved Roast Beef** • horseradish aioli, cheddar, lettuce
- Vegetarian Wrap** • mushrooms, carrots, cucumber, red pepper, lettuce, hummus, olive oil mayo
- Prosciutto Cotto and Provolone** • arugula, dijon mustard aioli
- Egg Salad** • shredded lettuce, olive oil mayo

### HOT SELECTION

- Philly Cheese Steak** • roast beef, garlic aioli, provolone, onion, bell pepper, gravy
- Roasted Vegetable** • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta
- Italian Farm** • assorted cured meats, arugula, provolone, garlic aioli
- Chicken Parmigiana** • prosciutto cotto, provolone, Italian ranch, red sauce, panko

### SALADS • CHOOSE 1

- Panzanella** • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette
- Caesar** • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing
- Italian Table** • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch
- Daily Soup** • ask for details

ADD ASSORTED SQUARES • \$3 PER PERSON

## PLATED SALADS • \$18 ½ PER PERSON MINIMUM 24 PEOPLE

- Panzanella** • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette
- Caesar** • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing
- Italian Table** • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch
- BLTE Salad** • mixed greens, bacon, tomatoes, boiled egg, cheddar, Italian ranch
- Greek Pasta** • baby tomatoes, red peppers, cucumber, kalamata olives, red onion, penne, feta, Greek dressing

ADD PRAWNS OR CHICKEN BREAST • \$5 PER PERSON



## LUNCH SANDWICH BUFFET • \$20 ½ SERVED WITH SALAD, DESSERT • MINIMUM 24 PEOPLE

### SANDWICHES • CHOOSE 3

- |   |  |
|---|--|
| <p><b>COLD</b></p> <ul style="list-style-type: none"> <li>• Chicken Salad</li> <li>• Shaved Roast Beef</li> <li>• Vegetarian Wrap</li> <li>• Prosciutto Cotto and Provolone</li> <li>• Egg Salad</li> </ul> | <p><b>HOT</b></p> <ul style="list-style-type: none"> <li>• Philly Cheese Steak</li> <li>• Roasted Vegetable</li> <li>• Italian Farm</li> <li>• Chicken Parmigiana</li> </ul> |
|---|--|

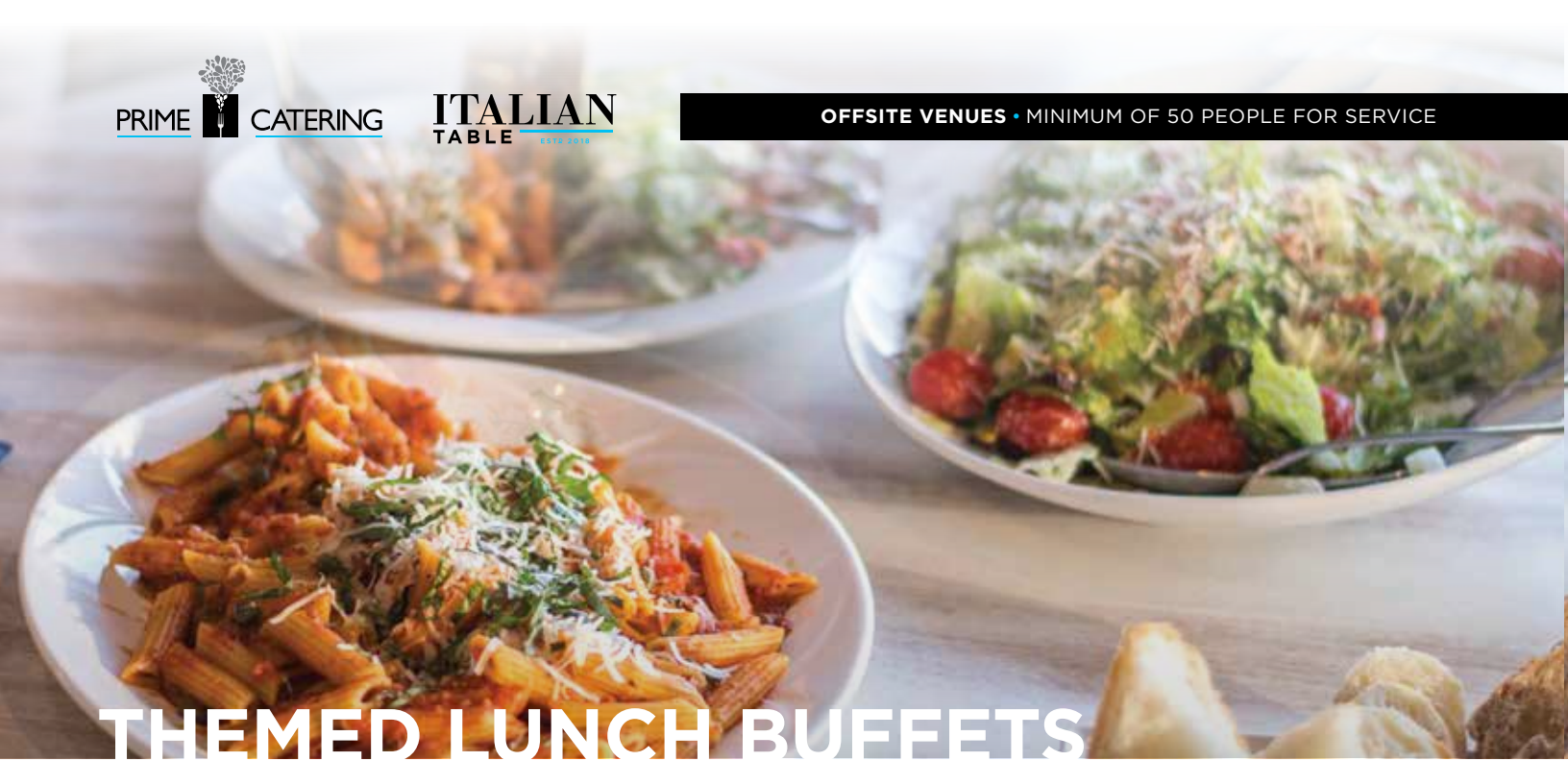
**BEVERAGES** • \$3 PER PERSON  
 Coffee, bottled juice or bottled water

### SALADS • CHOOSE 2

- Panzanella
- Caesar
- Italian Table
- Asian Noodle
- German Potato
- Greek Pasta
- Daily Soup
- Seasonal Fruit

### DESSERT • CHOOSE 1

- Assorted Cookies
- Seasonal Pie
- Mini Cupcakes
- Assorted Squares



# THEMED LUNCH BUFFETS

**EASTERN TABLE • \$22 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Asian Noodle Salad
- Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Jasmine Rice
- Chef's Themed Dessert

**ITALIAN TABLE • \$22 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Garlic Bread
- Caesar Salad
- Table Salad
- Chicken Carbonara Penne
- Chef's Themed Dessert

**EUROPEAN TABLE • \$22 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Red Cabbage Coleslaw
- German Potato Salad
- Smokies
- Perogies
- Chef's Themed Dessert

**SOUTHWEST TABLE • \$22 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- Fire Roasted Tomato Rice
- Chef's Themed Dessert

**BACKYARD BBQ • \$22 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Herb Roasted Potatoes
- Chef's Themed Dessert

**SPICE TABLE • \$22 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Tossed Salad
- Chana Chaat (Chickpea Salad)
- Butter Chicken
- Basmati Rice
- Chef's Themed Dessert

## TRADITIONAL LUNCH BUFFET

MINIMUM 35 PEOPLE  
\$25 PER PERSON FOR LUNCH

- Artisan Bread and Butter
- Table Salad
- Caesar Salad
- Pickled Vegetable Tray
- Roasted Vegetables
- Basil Mascarpone Mashed Potatoes
- Roast Beef • demi-glacé
- Seasonal Fresh Fruit
- Assorted Squares

**BEVERAGES • \$3 PER PERSON**

Coffee, bottled juice or bottled water





# THEMED DINNER BUFFETS

**EASTERN TABLE • \$27 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Sweet & Sour Pork
- Jasmine Rice
- Chef's Themed Dessert

**EUROPEAN TABLE • \$27 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Red Cabbage Coleslaw
- German Potato Salad
- Smokies
- Perogies
- Cabbage Rolls
- Chef's Themed Dessert

**BACKYARD BBQ • \$27 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Honey Garlic Chicken Thighs
- Herb Roasted Potatoes
- Chef's Themed Dessert

**ITALIAN TABLE • \$27 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Garlic Bread
- Caesar Salad
- Table Salad
- Chicken Carbonara Penne
- Chicken Parmigiana
- Chef's Themed Dessert

**SOUTHWEST TABLE • \$27 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- BBQ Pulled Pork Stuffed Poblano
- Fire Roasted Tomato Rice
- Chef's Themed Dessert

**SPICE TABLE • \$27 PER PERSON**  
MINIMUM OF 24 PEOPLE

- Tossed Salad
- Chana Chaat (Chickpea Salad)
- Butter Chicken
- Tandoori Chicken
- Basmati Rice
- Chef's Themed Dessert

**BEVERAGES • \$3 PER PERSON**

Coffee, bottled juice or bottled water



# DINNER BUFFETS

## TRADITIONAL BUFFET

MINIMUM 35 PEOPLE  
\$30 PER PERSON

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Basil Mascarpone Mashed Potatoes
- Main Entrée (CHOOSE 1)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

## CLASSIC BUFFET

MINIMUM 35 PEOPLE  
\$33 PER PERSON

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 4)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Assorted Desserts and Squares
- Coffee and Tea

## PRIME BUFFET

MINIMUM 50 PEOPLE  
\$38 PER PERSON

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 5)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Pasta Entrée (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Signature Desserts and Squares
- Coffee and Tea

### CHICKEN ENTRÉE

- Chicken Parmigiana** • red sauce, provolone, asiago, panko
- Marsala Chicken** • marsala wine and cream, rice flour
- Teriyaki Chicken** • teriyaki glaze
- BBQ Chicken** • grilled, inhouse bbq sauce
- Chicken with Mushroom Sauce** • cream, portabello, rice flour
- Chicken with Lemon Pan Sauce** • lemon, cream, rice flour
- Citrus Chicken** • red sauce, orange, gremolata, basil, rice flour
- Tandoori Chicken** • tandoori spice, lemon, garlic
- Butter Chicken** • butter, cream, spices, garlic

### BEEF ENTRÉE

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Roast Beef** • with demi glaze (carved for groups >50)
- Prime Rib** • with demi glaze +\$7

### PASTA ENTRÉES (V)

- Penne Alfredo** • white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Pesto Cream** • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

### SEAFOOD ENTRÉE

- Teriyaki Salmon** • soya sauce, onion, pineapple, brown sugar
- Salmon with Lemon Pan Sauce** • cream, wine, gremolata
- Maple Dijon Glazed Salmon** • maple syrup, dijon, mayo

### PORK ENTRÉE

- Bacon Wrapped Pork Loin** • with bacon jam or mushroom sauce
- Slow Roasted Ham** • with honey mustard glaze

### SALAD

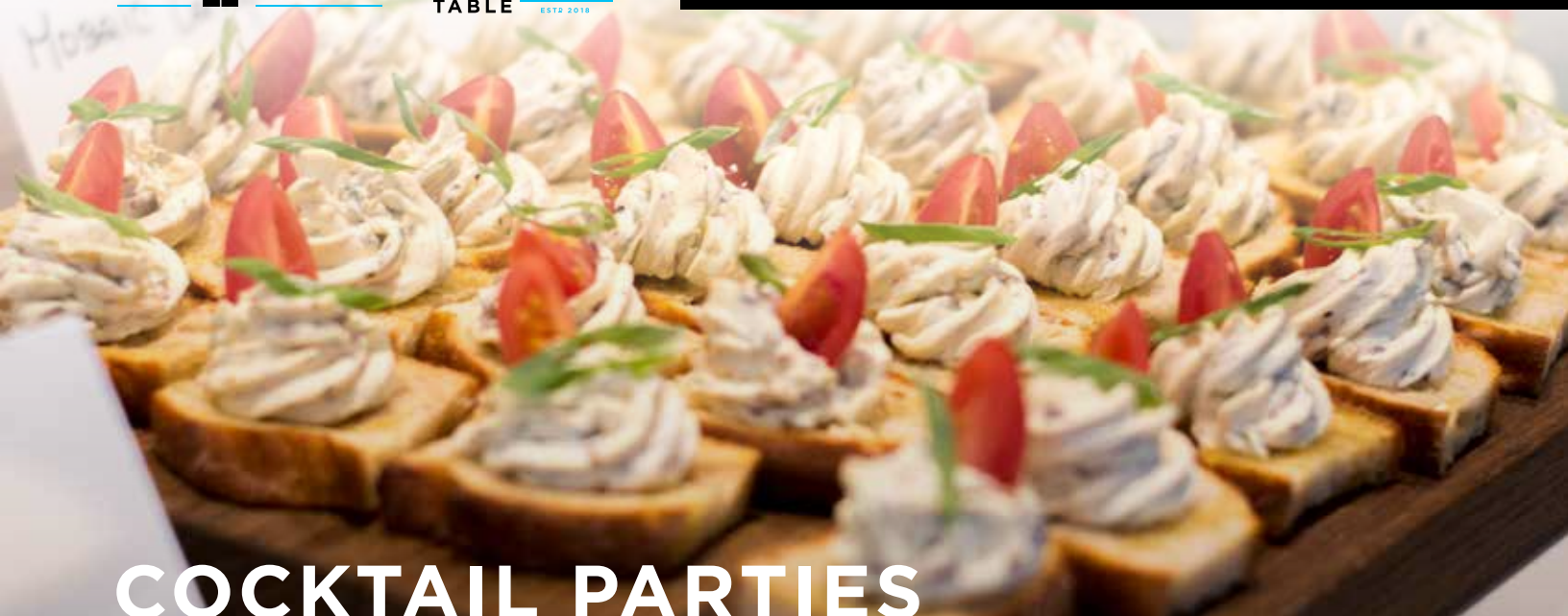
- Panzanella
- Italian Table
- Greek Pasta
- Sweet Spinach
- Caprese
- German Potato
- Asian Noodle
- BLTE

- Caesar
- Waldorf
- Macaroni

### STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Wild Rice
- Jasmine Rice





# COCKTAIL PARTIES

MINIMUM OF 35 • YOU CHOOSE 7 ITEMS \$28 PER PERSON • WE CHOOSE 7 ITEMS \$25 PER PERSON

**COLD SECTION • CHOOSE 4**

- |                               |                         |                        |
|-------------------------------|-------------------------|------------------------|
| • Prosciutto and Melon        | • Caprese Skewers       | • Assorted Squares     |
| • Fruit Skewer and Yogurt Dip | • Mosaic Canapes        | • Antojitos            |
| • Chicken Salad Sliders       | • Smoked Salmon Canapes | • Pesto Hummus         |
| • Vegetarian Sliders          | • Pasta Chips and Dips  | • Bruschetta           |
| • Mediterranean Skewers       | • Deviled Eggs          | • Kettle Chips & Ranch |

**HOT SECTION • CHOOSE 3**

- |                                |                              |                   |
|--------------------------------|------------------------------|-------------------|
| • Mini Crab Cakes              | • Spring Rolls               | • Steak Bites     |
| • Buffalo Chicken Bites        | • Tempura Shrimp             | • Chicken Sliders |
| • Roasted Olives and Hummus    | • Stuffed Mushrooms          | • BBQ Meatballs   |
| • Lobster & Crab Ravioli Bites | • Pot Stickers               | • Mini Corn Dogs  |
| • Sweet Chili Pork Bites       | • Mini Quiche                |                   |
| • Beef Sliders                 | • Teriyaki Cauliflower Bites |                   |

REPLACE ANY INDIVIDUAL ITEM WITH THE FOLLOWING • ADD \$5 PER PERSON

- |                         |                     |                     |
|-------------------------|---------------------|---------------------|
| • Oyster Bar (seasonal) | • Selection of Maki | • Prawn Cocktail    |
| • Sambuca Prawns        | • Tuna Carpaccio    | • Prime Charcuterie |



**ADD ON ITEMS**

MINIMUM 35 PEOPLE

**COLD SECTION • \$5 PER PERSON**

**HOT SECTION • \$5 PER PERSON**

PLEASE CONSULT YOUR CATERING SPECIALIST FOR ACTION STATION OPTIONS

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



# LATE NIGHT MUNCH

MINIMUM OF 35 PEOPLE • \$17 PER PERSON  
AVAILABLE AFTER 9:00PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

**COLD SECTION • CHOOSE 3**

- Antojitos
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Roasted Olives and Hummus
- Caprese Skewers
- Mosaic Canapes
- Smoked Salmon Canapes
- Pasta Chips and Dips

- Assorted Squares
- Kettle Chips & Ranch
- Bruschetta
- Deviled Eggs

**HOT SECTION • CHOOSE 2**

- Spring Rolls
- Buffalo Chicken Bites
- Beef Sliders
- Pot Stickers
- Tempura Shrimp
- Mini Corn Dogs
- Sweet Chili Pork Bites
- BBQ Meatballs



SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

## LATE NIGHT PACKAGES

MINIMUM OF 35 PEOPLE • ALL PACKAGES INCLUDE CHEF'S SIGNATURE SELECTION OF SQUARES

**NACHO BAR • \$15 PER PERSON**

Cheese Sauce, Bacon, Sour Cream, Green Onions, Tomatoes, Jalapeños, Green and Red Peppers, Salsa  
Vegetable Tray with Dip

**PEROGIES • \$15 PER PERSON**

Onion Tangles, Green Onions, Bacon, Jalapeños, Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream  
Vegetable Tray with Dip

**TRADITIONAL • \$15 PER PERSON**

Assorted Cold Meat and Cheese Platters  
Pickled Vegetable Tray  
Assorted Buns and Condiments

**CHEESEBURGERS**

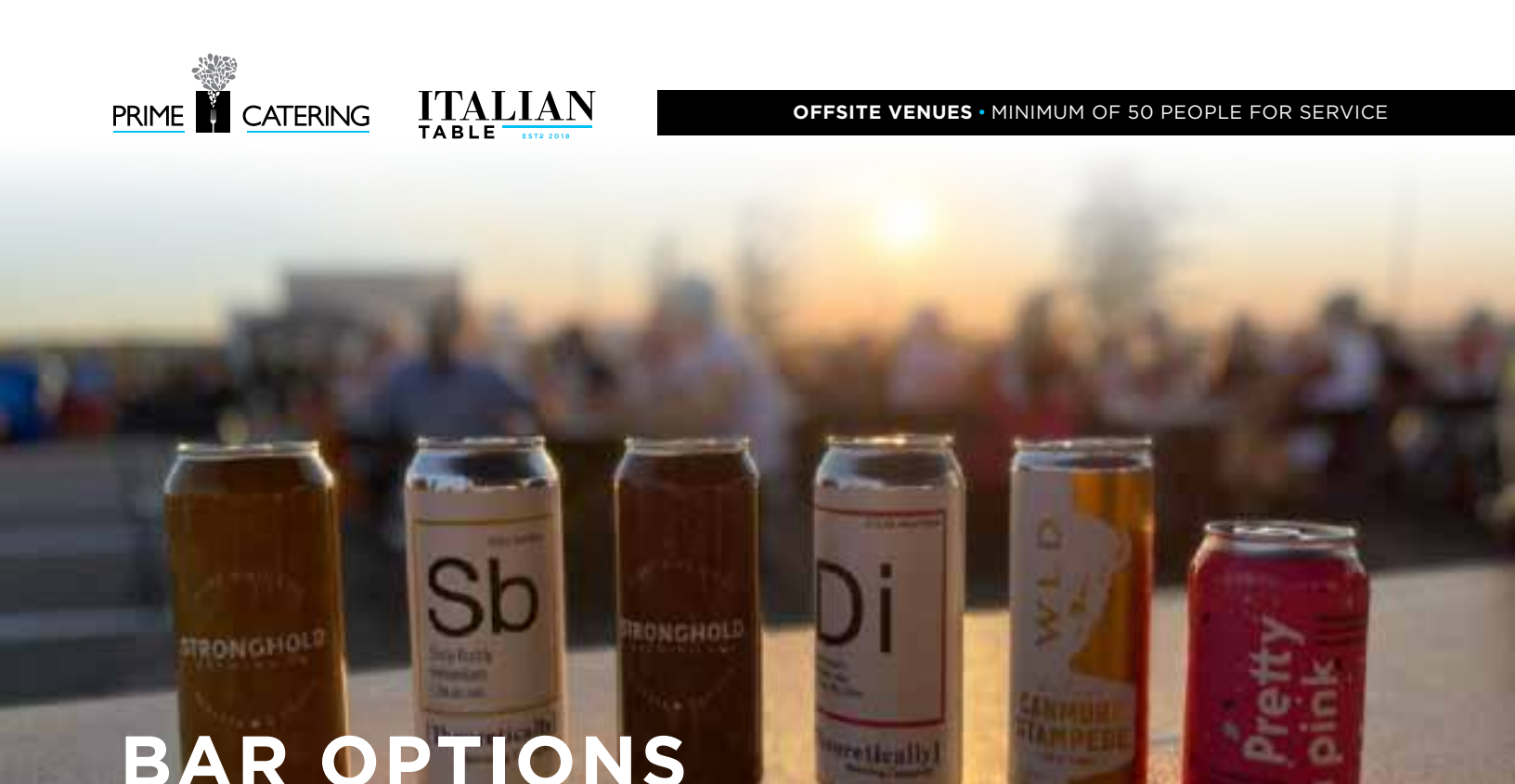
**WITH KETTLE CHIPS • \$17 PER PERSON**

Hamburger buns, cheddar cheese, mustard, ketchup

**GOURMET SMOKIES**

**WITH KETTLE CHIPS • \$17 PER PERSON**

Hot dog buns, cheddar cheese, mustard, sauerkraut



# BAR OPTIONS

**PRIME BAR IN A CAN • CHOOSE 6 ITEMS**

MINIMUM OF 50 PEOPLE •

**PRIME CATERING PROVIDES CANNED LIQUOR**

- Domestic Beer 12 OZ
- Craft Beer 16 OZ **TALL BOYS**
- Canmore Stampede Gin & Tonic 12 OZ
- Let R Buck Wild Mule 12 OZ
- Eighty Eight Pretty in Pink 12 OZ
- Motts Caesar 12 OZ
- Coolers 12 OZ
- House Wines (Red and White) 5 OZ
- Premium Wines (Red and White) 5 OZ
- Pop & Juice

	HOST	CASH
	\$7 EACH*	\$8 EACH
	\$8 EACH*	\$9 EACH
	\$8 EACH*	\$9 EACH
	\$8 EACH*	\$9 EACH
	\$8 EACH*	\$9 EACH
	\$8 EACH*	\$9 EACH
	\$8 EACH*	\$9 EACH
	\$9 EACH*	\$10 EACH
	\$2 EACH*	\$2 EACH

**NON ALCOHOLIC**

- Bud Prohibition • \$5
- San Pellegrino Sodas • \$3
- Cans of Pop • \$2
- San Pellegrino Sparkling or Still water (500ml) • \$7

A bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$500. Liquor service will end at 11pm with consumption until 12am.

\*Prices do not include 15% service charge or applicable government taxes on all food and beverage.



# RULES & REGULATIONS

WE THANK YOU FOR CHOOSING PRIME CATERING TO HOST YOUR UPCOMING FUNCTION. IN ORDER TO ENSURE A SUCCESSFUL EVENT, PLEASE ALLOW US TO PROVIDE YOU WITH THE FOLLOWING CATERING INFORMATION:

## FOOD SERVICE

Prices do not include 15% service charge or applicable government taxes on all food and beverage. Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

We are pleased to offer special dietary menus. Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. While we take allergies very seriously, we do not have a separate kitchen to prepare allergen-free items. Thus, It is possible for an allergen to be introduced inadvertently during food preparation, handling or service. **Life threatening or severe allergens must be identified 14 days in advance so additional care can be taken.** Please speak to your Catering Specialist if you require additional information.

## FUNCTION GUARANTEES

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than 14 days prior to the event, with a 10% variance up to three (3) business days without penalty.

We are unable to accommodate allergies that are not identified within 3 business days prior to the event.

## START AND FINISH TIMES

The space is only booked for the time indicated on your function contract. Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by Prime Catering in advance.

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## PAYMENT AND CANCELLATION ON CORPORATE ACCOUNTS

Credit arrangements must be made at least 30 days prior to the event and require a credit approval document to be filled out and approved.

Confirmed cancellation less than 1 week in advance will be charged a \$200 administration fee or 10% of the total event cost, whichever is less.

## PAYMENT AND CANCELLATION ON NON- PREAPPROVED ACCOUNTS

- A deposit of \$500.00 is due to reserve your date.
- Full balance is due 14 days prior to your event.
- A valid credit card will be required and will be pre-authorized prior to the event based on the guarantee for any additional charges incurred or damages.

Deposits are refundable on written cancellation of at least ( 1 ) month prior to the function, however, Prime Catering will retain a \$200 administration fee.

## LIABILITY

Prime Catering is not responsible for any lost, left behind, stolen equipment, or damage to property left on premises. Conveners are recommended to take out their own insurance policy to cover equipment and display equipment.

# LIQUOR SERVICE

## RULES, REGULATIONS, LIABILITY

Liquor service for all events ends at 12:00am, with consumption and vacating of premises by 1:00am.

Responsible drinking will be managed throughout your event. The safety of our staff and guests is our primary concern. Any form of abuse will not be tolerated. Verbal, physical or displays of racism will be met with a request to leave the premise. Any escalation beyond this will result in police action.

Under responsible liquor service guidelines, clusters of signs of intoxication may result in a guest being refused alcohol service. Signs may include:

- Slurred Speech
- Trouble with Coordination
- Aggressive Behavior
- Yelling or verbal abuse
- Inability to identify social responsibility
- Bringing outside liquor into the venue
- Drug use, smoking or vaping
- Being disrespectful of guests

Throughout an event the following regulations will apply:

- All alcohol must remain in the room. Failure to do so will result in refusal of service and/or being asked to leave the property.
- Due to safety concerns, drinks are not permitted on the dance floor.

## BAR CONTACT

In our experience, a guest being refused service will generally take that news in a more effective manner if someone they know, tells them. All events with a bar must have a contact that will work with Prime Catering Management to prevent problems before they happen.

- The bar contact should be celebrating dry.
- They should have some maturity and be a calm, responsible voice.
- They need to be in attendance until the bar closes.
- They must check in with banquet captain upon arrival.

Events with liquor service over 150 guests require security. A fee of \$30 per hour minimum of 3 hours, will be applied and security will be hired.

Prime Catering will supply you with a recommended amount of ounces per guest, based on our experience. You know your guests better than we do, to select the type of alcohol, but the total amount should not exceed our recommendation. We would recommend Andrew Hillton or Wine Cavern as preferred vendors.