



beverage services

The Garden offers a choice of four beverage services: Hourly, Consumption, Cash Bar, or Hospitality.

Beverage Service Options

I. Hourly

Lessee is charged a flat hourly rate per person for the entire guest count regardless of actual consumption or age of each person plus labor fees. A minimum of two (2) hours of beverage service is required. Select from either a Premium Bar (A) or a Limited Bar (B). To extend bar beyond four (4) hours, an additional \$4 per guest per hour is charged.

A. Premium Bar: Liquor, beer, wine and non-alcoholic beverages. Champagne and sparkling wine not included.

	TIER 1	TIER 2	TIER 3
TWO-HOUR EVENT	\$22 per person	\$24 per person	\$28 per person
THREE-HOUR EVENT	\$28 per person	\$30 per person	\$34 per person
FOUR-HOUR EVENT	\$32 per person	\$34 per person	\$38 per person
WINES SERVED	Carletto	Wente	Bonterra

B. Limited Bar: Beer, wine, and non-alcoholic beverages. Champagne and sparkling wine not included.

	TIER 1	TIER 2	TIER 3
TWO-HOUR EVENT	\$18 per person	\$20 per person	\$22 per person
THREE-HOUR EVENT	\$22 per person	\$24 per person	\$26 per person
FOUR-HOUR EVENT	\$26 per person	\$28 per person	\$30 per person
WINES SERVED	Carletto	Wente	Bonterra

II. Consumption

Lessee is charged for each beverage consumed at the Cash Bar (III) prices plus labor fees. House brands only.

III. Cash Bar

Lessee's guests are responsible for purchasing their own beverages. House brands only.

MIXED DRINKS	\$9	WINE TIER 3	\$8
CORDIALS	\$9	WINE TIER 2	\$7
SODA/JUICES/WATER	\$3	WINE TIER 1	\$6
BEER	\$6	CHAMPAGNE AND SPARKLING WINE	Bottle only.
SPECIALTY COCKTAIL	\$10		

IV. Hospitality

Service includes the setup of beverage napkins, disposable cups, bowl of ice and Coca-Cola products: Coke, Diet Coke, Sprite and Dasani water. Beverages are \$3 each. Lessee is charged after the event for the number of drinks actually consumed plus labor fees and taxes.



Additional Fees and Guidelines

Bartender & Cashier Labor Fees

Lessee is responsible for bartender fees of \$25.00 per hour per bartender. Bartenders are billed based on actual hours worked (setup + actual time the bar is open + breakdown), with a five (5) hour minimum. The Garden recommends one (1) bartender per seventy five (75) guests.

If you are planning a cash bar(s) for your event, cashier(s) and POS terminal(s) will be used to handle the cash transactions. Lessee will be responsible for cashier fees of \$25.00 per hour per cashier. Cashier hours are billed based on actual hours worked (setup + actual time the bar is open + breakdown), with a four (4) hour minimum.

Your special events coordinator will guide you in determining the appropriate amount of staff.

Gratuities & Taxes

It is the policy of the Garden to allow bartenders to accept tips. A gratuity container will be placed on the bar during an event in which a cash bar is selected. For non-cash bar events, a 20% gratuity will be added to the final invoice.

All bars are subject to Georgia sales tax.

Special Orders

The Garden will special order alcohol for an event. Special orders must be placed four weeks prior to the event date. Last minute requests cannot be guaranteed. Lessee will be charged the full amount of any special order. Unused portions of special orders, opened or unopened, will not leave the premises.

Caterers

The caterer may provide coffee, tea, punch, and ice water. The Atlanta Botanical Garden liquor license requires that the Garden provide all alcoholic beverage service, sodas and bottled water. No outside beverages are allowed.

Payment

Lessee must confirm final beverage plan no later than two weeks prior to the event. A final guest count is due 72 hours prior to event date. All beverage plans, including bartender labor, will be invoiced within ten (10) days of the event, with full payment due within 30 days of invoice date.

Only guests 21 and up with a valid ID will be served alcoholic beverages. During the event, the Garden reserves the right to refuse alcoholic beverages to an individual that appears intoxicated and or discontinue beverage service should it be deemed necessary. Under no circumstances is anyone allowed to leave the Garden premises with alcoholic beverages.

**House Bar Brands****Premium Liquor**

VODKA	Absolut	Grey Goose	Tito's
RUM	Cruzan (light)	Mount Gay (golden)	Kraken (dark)
TEQUILA	1800 (silver)	Jose Cuervo (golden)	Jose Cuervo (silver)
GIN	Beefeater	Tanqueray	Bombay Sapphire
WHISKEY	Jack Daniel's	Maker's Mark	
BLEND	Crown Royal	Seagram's 7	
SCOTCH	Dewar's	Johnny Walker (red label)	

Beer **

Our beers vary by season and local selection and are subject to change. The following are some examples of our selection.

Amstel Light	Yuengling
Heineken	Sam Adams Lager
Bud Light	Sweetwater 420

Locally brewed beers available. Availability varies by season. Selection to be determined at Final Walk Through.

Cordials

Amaretto
Bailey's Irish Cream
Frangelico
Grand Marnier
Hennessey Cognac
Kahlua

Wine by the Bottle

CARLETTO White Blend, Red Blend	\$24
WENTE Chardonnay, Merlot, Riesling	\$28
BONTERRA Chardonnay, Merlot Cabernet Sauvignon	\$32
ECCO DOMANI Pinot Grigio	\$28
ESTANCIA PINNACLES Pinot Noir	\$28
JEAN LUC COLOMBO Rosé	\$28

Champagne & Sparkling Wine by the Bottle

VEUVE CLICQUOT BRUT "Yellow Label" Champagne	\$75
CRISTALINO BRUT CAVA Spanish Sparkling Wine	\$28
ZARDETTO PROSECCO Italian Sparkling Wine	\$28