



beverage services

The Garden offers a choice of three beverage services: Hourly, Consumption, 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 plus Georgia sales tax, gratuities and labor fees. A minimum of two (2) hours of beverage service is required.

A. Liquor, beer, wine and non-alcoholic beverages

	TWO HOURS	THREE HOURS	FOUR HOURS	ADDITIONAL HOURS
PREMIUM BAR	\$40 per person	\$42 per person	\$45 per person	\$6 per hour
STANDARD BAR	\$36 per person	\$38 per person	\$40 per person	\$6 per hour

B. Beer, wine, and non-alcoholic beverages

	TWO HOURS	THREE HOURS	FOUR HOURS	ADDITIONAL HOURS
PREMIUM BAR	\$32 per person	\$34 per person	\$36 per person	\$6 per hour
STANDARD BAR	\$28 per person	\$30 per person	\$32 per person	\$6 per hour

II. Consumption Lessee is charged for each beverage consumed at the Cash Bar (III) prices plus Georgia sales tax , gratuities and labor fees.

III. Cash Bar Lessee’s guests are responsible for purchasing their own beverages.

Premium mixed drinks	\$11	Cordials	\$11
Standard mixed drinks	\$10	Beer	\$6
Specialty Cocktail	\$12	Non-Alcoholic	\$3
Wine & Sparkling Wine	\$9		

BY THE BOTTLE ONLY

Non-Alcoholic Sparkling Wine	\$10 per bottle
Veuve Clicquot Brut	\$75 per bottle
Perrier Jouet Brut	\$85 per bottle
Perrier Jouet Blason Rose	\$95 per bottle
Table side wine service	\$4 per person

III. 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 Georgia sales tax and gratuities.



beverage brands

Standard Liquor

Vodka	Tito's
Rum	Cruzan (white)
Tequila	Patron (silver)
Gin	Tanqueray
Whiskey/Bourbon	Buffalo Trace
Blend	Seagram's 7
Scotch	Johnnie Walker (red label)

Premium Liquor

Vodka	Tito's	Grey Goose	Ketel One
Rum	Cruzan (white)	Bacardi (light)	
Tequila	Patron (silver)	1800 (silver)	
Gin	Tanqueray	Bombay Sapphire	Hendrick's
Whiskey/Bourbon	Buffalo Trace	Maker's Mark	Jack Daniel's
		Woodford Reserve	
Blend	Seagram's 7	Crown Royal	
Scotch	Johnnie Walker (red label)	Dewar's	Glenlivet Founder's Reserve

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

Sweetwater 420 Yuengling Sam Adams Lager Stella Artois Bud Light Michelob Ultra

Standard Wine

White Wine	Red Wine	Rose	Sparkling
Carletto Pinot Grigio	Carletto Rosso Blend	Famaey Malbec Rose	Zardetto Prosecco
Manu Marlborough Sauvignon Blanc	Famaey Malbec		Cristalino Brut Cava
Walnut Crest Chardonnay	Walnut Crest Cabernet		Vueve Devienne Brut
Ecco Domani Pinot Grigio	Walnut Crest Merlot		Twisted Moscato
	Red Rhino Pinotage		
	Cavatina Pinot Noir		

Premium Wine

White Wine	Red Wine	Rose	Sparkling
White Haven Marlborough Sauvignon Blanc	Estancia Pinot Noir	Las Vignerons de Florensac Rose	Zardetto Prosecco
Henri Bourgeois Petit Sauvignon Blanc	Bonterra Cabernet	Jean Luc Colombo Rose	Cristalino Brut Cava
Bonterra Chardonnay	Bonterra Merlot		Vueve Devienne Brut

Cordials

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

Non-alcoholic

All bars are stocked with appropriate mixers, juices, Dasani bottled water and assorted Coca-Cola products: Coke, Diet Coke, Sprite, and Dasani water.



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 five (5) days 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.

Prices and product availability subject to change without notice. Prices not inclusive of taxes and gratuity. Alcohol sales available after 12:30 p.m. on Sundays. Alcohol sales end 30 minutes before bar closes.

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.