

CONFERENCE BEVERAGE SERVICES





BEVERAGE SERVICE

Our Group Beverage Service offers a range of options, including non-alcoholic specialty beverages, beer and wine, full liquor bars, and specialty cocktails. Our event coordinator will work with you to design a bar/beverage service that best fits your tastes and budget in both selection and duration.

All Group Dining options include non-alcoholic beverages in conjunction with the meal service. Alcoholic beverages may be ordered during meal service at Alta Lodge restaurant pricing.

POLICIES AND GUIDELINES

Beverage service for events is offered with the following options:

Hosted Private Party

• Event host paying for beverage costs and service fees on a master bill.

Cash Bar

- Event host pays for the beverage service set-up fees on a master bill.
- Individuals pay for drinks.
- Although referred to as cash bars, the preferred payment for beverages with a cash bar is individual room charges.

Combination

- Event host pays for the beverage service set-up fees and some beverages on a master bill.
- Component of bar is paid by individuals as cash bar.
- Example: Host pays for wine and beer, mixed drinks offered as a cash bar.

Guests must be at least 21 years of age with proper identification to consume alcoholic beverages. No alcohol is allowed the leave the event, open or closed. Alcoholic beverages not served by Alta Lodge staff are prohibited in all public areas of the lodge. Failure to comply with these guidelines may result in suspension of bar service. In the interest of our guests' safety, our servers and managers are trained to be alert for signs of intoxication. We reserve the right to decline service of alcohol to any guest.

BAR SERVICE SET-UP

- A flat beverage service fee of \$50 per hour covers all set-up, breakdown, and bartenders for your event.
- Coffee, tea, iced tea, lemonade, water, and fountain sodas are included with beverage service.
- Standard mixers are provided with alcoholic beverage service.

PRICING

- Prices are per drink served.
- A 20% service charge is added to all beverage charges.
- Beverage and service charge are also subject to applicable sales tax.



NON-ALCOHOLIC BEVERAGE SERVICE

Non-alcoholic beverage service includes bottomless iced tea, lemonade, water, and fountain sodas.

Specialty non-alcoholic beverages are priced per drink served.

MOCKTAIL SPECIALTY DRINKS

Raspberry Lemonade	\$3	Martinelli's Sparkling Cider	\$4
Lemonade shaken with frozen strawberries,		Sparkling cider served in champagne flutes	
garnished with a lemon		Orange Grapefruit Mimosa	\$4
Strawberry Basil Cooler	\$3	Orange and grapefruit juices mixed with Mark	tinelli's
Strawberries and basil shaken with sugar,		Sparkling Cider, garnished with an orange	
topped with club soda, garnished with fresh basi	il	Fruit Punch	\$1.50
Mojito	\$3	House-made with a variety of real fruit juices	and
Muddled mint and lime juice, mint simple s	lemon-lime soda, served from a punch bowl		
topped with club soda and a mint sprig		Non-Alcoholic Beer	\$4
		O'Douls	

BAR LAYOUT

Select the bar layout option and beverage selections to create your perfect bar.

Our bartender and event coordinator will be happy to assist you with selecting beer, wine, and liquor options at your specified price point.

Beer and Wine Bar

Beer selection - light, medium and dark beer Wine selection - white, red and rosé or sparkling

Cocktail Bar

Beer selection - light, medium and dark beer Wine selection - white, red and rosé or sparkling Specialty Cocktails - choose one or two

Full Bar

Beer selection - light, medium and dark beer Wine selection - white, red and rosé or sparkling Liquor selection – with standard mixers

Superior Bar

Beer selection - light, medium and dark beer Wine selection - white, red and rosé and sparkling Liquor selection – with standard mixers Specialty Cocktails - choose one or two

Mocktails can be substituted into any bar package for the liquor or specialty cocktail component.



WINE AND BEER

We suggest selecting one red wine, one white wine and one rosé or sparkling wine.

Three beer choices (light, medium and dark) are optimal.

Priced per drink.

RED WINES		DOMESTIC BEERS	
A to Z Pinot Noir, Oregon	\$8	Bud Light	\$4.50
Seaglass Pinot Noir, California	\$6	Budweiser	\$4.50
Gascon Malbec, Argentina	\$6		
Project Paso Cabernet Sauvignon, California	\$6	LOCAL MICROBREWS	
Liberty School Cabernet Sauvignon, California	\$7	Squatters American Wheat Hefeweizen	\$5
Charles Smith Boom Boom Syrah, Washington	\$7	Squatters Chasing Tail Golden Ale	\$5
Puydeval Cabernet Franc Blend, France	\$7	Squatters Full Suspension Pale Ale	\$5
Neil Ellis Left Bank Blend, South Africa	\$7	Uinta Sum'r Golden Ale	\$5
Helix Pomatia Blend, Columbia Valley	\$8	Uinta Wyld Extra Pale Ale	\$5
Bartender Selection Assorted, Varied \$6 \$7	\$8	Uinta Cutthroat Pale Ale	\$5
		Uinta Trader IPA	\$5
WHITE WINES		Uinta Baba Black Lager	\$5
Rodney Strong Chardonnay, California	\$6	Wasatch Polygamy Porter	\$5
Hess Chardonnay, Napa Valley	\$7	Bartender Selection Assorted	\$5
Eve Chardonnay, Washington	\$7		
Kris Pinot Grigio, Italy	\$7	FULL STRENGTH BEERS	
Monkey Bay Sauvignon Blanc, New Zealand	\$6	Stella Artois Pilsner	<i>\$5.75</i>
Seaglass Sauvignon Blanc, California	\$7	Sierra Nevada Pale Ale	<i>\$5.75</i>
Kim Crawford Sauvignon Blanc, New Zealand	\$8	Epic Escape to Colorado IPA	<i>\$5.75</i>
Indaba Chenin Blanc, South Africa	\$6		
Bartender Selection Assorted, Varied \$6 \$7	\$8		
ROSÉS			
Charles Smith Vino Rosé, Washington	\$6		
Bartender Selection Assorted, Varied	\$7		
SPARKLING WINES			
Conde de Subirats Cava Brut, Spain	\$6		
Adami Prosecco, Italy	<i>\$7</i>		
Gloria Ferrar Brut, Sonoma	\$8		
Argyle Vintage Brut Brut, Oregon	\$8		
Bartender Selection Assorted, Varied \$6 \$7	\$8		



LIQUOR

Select the liquors you would like to offer at your bar for Standard or Specialty Cocktails.

Standard mixers are provided with liquor service. Specialty Cocktails include house-crafted simple syrups.

Choose up to two Specialty Cocktails for your Cocktail or Superior Bar.

Priced per drink.

SPIRITS	Standard Mixers	Specialty Cocktails	ALTA LODGE SPECIALTY COCKTAILS
Gin	- THINGIS	<u> </u>	Alta Old Fashion Whiskey, house-made Orange Bitters,
Gilbey's	\$6	\$8	Old Fashion Simple Syrup, Club Soda
Tanqueray	<i>\$7</i>	<i>\$9</i>	Mountain Lemonade
Bombay Sapphire	\$8	\$10	Whiskey or Vodka, Honey Simple Syrup,
Beehive Jack Rabbit (Local		\$10	Lemon Juice, Club Soda
Beehive Barrel Reserve (Lo	cal) \$9	\$11	Mountain Mojito
			Rum, Mint Simple Syrup, Club Soda
Whiskey	4 -	4 -	Columbine
Jim Beam	\$6	\$8	Gin, quick-pickled Cucumber, Tonic
Jack Daniel's	\$7	<i>\$9</i>	·
Jameson	\$7	<i>\$9</i>	Wasatch Sunset
Makers Mark	\$7	\$9	Tequila, Orange and Pineapple Juices, Grenadine
High West Double Rye (Loc	cal) \$8	\$10	Sitzmark Margarita
Taguila			Tequila, Triple Sec, Orange Juice, Lime
Tequila	\$6	\$8	Spicy Margarita
Luna Azul Reposada Cazadores	\$6 \$7	\$8 \$9	Tequila, Jalapeño-Agave Syrup, Orange Juice, Lime
Cazadores Corralejo Reposada	\$7 \$8	\$9 \$10	Lavender Rabbit
Corrulejo neposudu	٥۶	<i>510</i>	Gin, Lavender-Honey Simple Syrup, Lemon Juice
Rum			Old Man of the Mountains
Captain Morgan	\$6	<i>\$8</i>	Whiskey, Tequila, Ginger Beer, Lime
Bacardi Silver	\$6	\$8	Dark and Stormy
Goslings Black Seal	, \$7	, \$9	Rum, Ginger Beer, Lime
Mount Gay	\$8	\$10	Moscow Mule
			Vodka, Ginger Beer, Mint, fresh Ginger
Vodka			Bloody Mary
Smirnoff	\$6	\$8	Vodka, house-made Bloody Mix, Fixings
Tito's	\$7	\$9	
Grey Goose	\$8	\$10	Sitzmark Cider Rum and Hot, house-spiced Cider
Scotch			Custom Specialty Cocktails
Dewar's White Label	\$7	<i>\$9</i>	Create and name your own unique specialty cocktail
Glenlivet 12 Year	\$8	\$10	from any of the ingredients listed above.
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